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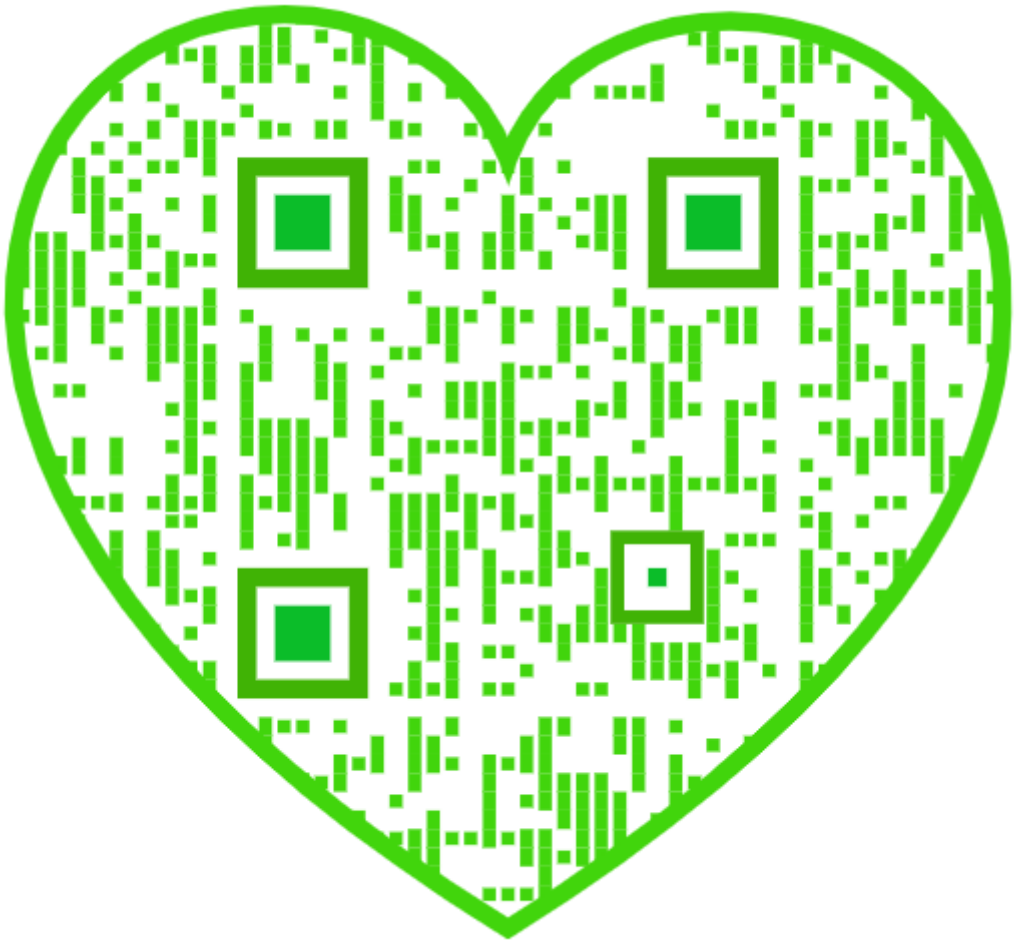

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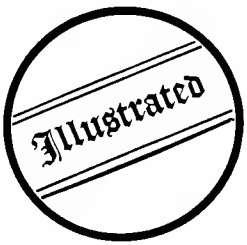
TWENTIETH CENTURY

Home Cook Book

By

Mrs. Francis Carruthers

The Celebrated Authority on the Science and Art of COOKING



CHICAGO
THOMPSON & THOMAS
1905

A TWENTIETH Century Collection of Practical Recipes and Suggestions, embracing every branch in the Art of Cookery, including special departments for the Sick-room, Nursery; also Recipes for the Chafing Dish, etc. All Recipes have been thoroughly tested and used by Chefs and other Expert Cooks. This work also contains valuable Household Information for the Kitchen, Pantry, Dining Room, Parlor and Library, and the Home generally, including Household Economy, with Rules for Etiquette, Dress, etc.

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PREFACE

THERE never was a time when there was less excuse for ignorance in any branch of human progress than there is now. The days have ended when one must guess at how to do something, or experiment along unknown lines.

The dawn of the Twentieth Century shows the light of knowledge shining on all great achievements, but the most brilliant light is in the advancement of the Science and Art of Cookery and the Culture and Economy of the Home Beautiful.

The Twentieth Century Home Cook Book is not only a collection of the newest and best recipes for cooking, but covers also every matter pertaining to the Home.

Arranged in Departments, and Indexed with a perfect Cross-reference Index, will be found just the right thing to do at the right time, and how to do it right. There is not an article used, nor a recipe given, without also telling how to do it and why you do it that way, thus explaining the principles as well as the process.

The Twentieth Century Home Cook Book is a work for the use of every housekeeper; it is written in a clear and simple way, avoiding technical terms, so that everything in it can be easily understood by any person of ordinary intelligence.

For every reader of the pages of this book there is good, reliable, useful information, and such as will give confidence to any woman in the

Control and Management of her own Home. Possessing the Twentieth Century Home Cook Book, she holds the magic key to the Home Beautiful, the power to make it healthy yet economical, cultured yet simple; a home she and hers will be proud of a home that can be truly called by that beautiful word "Home."

The study of the Science and Art of Cookery is not a matter of reading books, but the collecting together of the experiences of thousands upon thousands of ladies who have learned by themselves how to do certain things and how to do them in the best way, with the least outlay of time, trouble and expense. The Author has been aided by hundreds of friends and contributors in many of the most useful and practical suggestions contained in these pages and begs here to express her grateful thanks and appreciation of same.

In laying these pages before the Public, we do so with full assurance that they are full of common-sense, practical wisdom, of certain benefit to whoever reads them.

THE PUBLISHERS.

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I. Selecting the Flour.

IN selecting flour, if it is a dead white, or bluish white, refuse it. If it has a yellowish tinge, it should be good. If, upon being squeezed in the hand, and then thrown against a smooth surface, it falls like powder, it is bad; if, on the contrary, it sticks, and what falls does not disintegrate, it should be good. In wetting and kneading the flour between the fingers, if it is sticky, refuse it. If it moulds kindly it is good. Squeeze some of the flour in the hand; if it retains the shape given it, it is a good indication. If flour stands the tests here given, there should be no difficulty in making good bread from it.

II. Some Things to be Remembered.

CERTAIN rules are necessary to be observed in making bread. In cold weather, the flour should not be chilled, and the sponge should be kept moderately warm. The kneading should be thorough; the bread should be baked with a uniform, rather quick heat; when just done (a splinter thrust in and coming out dry is a good test), remove at once and cover with a light cloth where it will not cool too quickly.

Experience is a good teacher, but with this, one must have good flour, good yeast, and care must be observed in the making. A pint of finely mashed potatoes to each loaf, will keep bread moist.

Rolls and Biscuit.—Rolls and biscuit should be baked quickly; they should be brushed with warm water before being put in the oven. If a glaze is desired, brush lightly with a mixture of milk and sugar. Baking powders should always be of the best, and when used, get the dough into the oven as quickly as possible after being moulded.

Gems, Fritters, etc.—The pans for what are called gems, should always be hot, and be well buttered before the gems are put in. Bake quickly.

In making fritters, use haste, but beat the batter thoroughly, and cook at once. Pancakes should also be well beaten, and if eggs are used, these should be beaten separately, and added the last thing.

Sponge.—To make sponge, sift the flour, and in the middle of it pour the yeast, mix thoroughly, adding lukewarm water, from time to time, as needed, so the whole will be like thick batter. Pour this slowly on flour. If made at night, work the first thing in the morning, using flour enough to make the dough of the proper consistency. Some persons mould once and bake, and others work the dough the second time. When risen, put in the oven at once, and bake an hour for ordinary sized loaves.

III. Yeast and Yeast-making.

WITHIN the last few years, grocers in cities and principal towns keep compressed yeast, in its natural and moist state. This is made from the superfluous yeast of breweries and distilleries, and also, by brewing, directly, as an article of commerce. Dried yeast or yeast-cakes are also universally sold. They are not always good. The working principle of all yeast is a plant—a microscopic fungus—and to the ordinary observer, yeast is simply a thick, creamy froth, which causes bread to rise, and beer and other liquids to ferment. If the fermentation goes too far, the bread or liquid becomes sour. The next stage is mold. The purer the yeast, the less liable are substances to run into acid fermentation and mold.

The recipes which we give will fully provide for all that is necessary for household purposes.

Hop Yeast and Yeast-Cakes.—To a handful of good hops, add a quart of water; boil until reduced one-half; strain, wipe out the vessel, return the liquid, and set over the fire again. While the hops are boiling, mix enough flour with a little cold water to make it as thick as stiff starch. When it begins to boil after returning it to the vessel, stir in the dissolved flour. Let it boil a few minutes, then set it to cool. When cool enough stir in some good yeast or a dissolved yeast-cake, and a tablespoonful or a little more of sugar. Pour into a jug, cork, and let it work. It is best to set it in something suitable, in case it should work and run over before you are aware, and you lose a good deal. After it works, cork tight, and keep in a cool place. To make the cakes, sift into a pan one-third of flour and two-thirds of meal, as fine as you can, that there may be as little meal as possible in your bread; pour in the yeast, and work well into a stiff dough. Make off into cakes the size of a small teacup, and about three-quarters of an inch thick; dry in the shade. From this start you may have perpetual yeast by taking off a piece of dough after it has risen for bread, and working it with your hands in water enough to make a thick batter, and then sifting in meal enough to make the cakes as before stated; or a piece of the risen dough will raise another batter of dough the same as the yeast.

Hop Yeast, No. 2.—One and one-half pounds of grated raw potato, one quart of boiling water in which a handful of hops have been boiled, one teacup of white sugar, one-half teacup of salt. When almost cold put a little good yeast to start it, say about half a pint. One pint of this yeast makes four good-sized loaves of excellent bread.

Potato Yeast.—Take five or six potatoes; grate fine. Then add two tablespoonfuls of sugar and one of salt. Take one quart of water and a handful of hops. Boil a few minutes, strain and stir into potatoes. Set on the stove and stir until thick. When cool add one cup of yeast.

Salt Hop Yeast.—Put a gallon of cold water on the fire; let it come to a boil, and then put into it eight good potatoes and boil until well done, when they must be mashed fine, together with one teacupful of salt and one of white sugar. Directly after taking out the potatoes, put a handful of hops into the water, and let it boil while you are preparing the potatoes. Mix these with the hop-water, which must be boiling hot when added, and unstrained. When nearly cold, add one cup of lively yeast, stir well and set aside to rise in a warm place for twenty-four hours. Then strain, bottle and cork it up tightly. Strain through a sieve so that as much potato as possible may pass through. Allow half a teacup of this yeast to a quart of good flour in cold weather; in the summer a less quantity is required. Keep the bread warm while rising.

Bread Without Yeast—Salt-Rising.—In the morning set a sponge in a pitcher, by taking one teaspoonful of sugar, two-thirds teaspoon of salt, one-half as much saleratus, and one coffee-cup of new milk. Pour on this one pint of boiling water; let it stand until it is only blood-warm, and stir in flour to make a stiff batter. Keep it warm by setting it in warm water, and in five hours it will be a foam—if not, stir in a little flour. Then mix soft in your bread-pan with about a pint of milk and water, salt, and cover lightly with flour. This will rise again in about an hour; then mix rather firm and put in your tins.

IV. Bread of Fine Flour.

In making any bread the mixer must know the strength of the yeast and the quality of the flour, for flour varies in its rising qualities just as yeast does in strength. The rule is that more yeast is required in cold weather than in warm, and closer watching of the sponge is required in warm than in cold weather. The "good old-fashioned way," when bread was only made once a week and baked in a brick oven, was to take from five to six gallons of flour, put it in the kneading-trough and make a hole in the center of the flour, into which was poured a pint or more of yeast —according to strength—well mixed with a pint of milk-warm water. With a spoon this was stirred into a smooth batter and sprinkled over with all the dry flour left. Then the plan was to cover with a cloth and in summer set it in a rather cool place, or in winter in a warm place. When the sponge has risen, scatter over it two tablespoonfuls of salt, add warm water by degrees as you mix all thoroughly together. Work and knead the whole until it will no longer stick to the hands. Cover the mass with flour and set it under a cloth, where it is warm, to rise. When risen, divide into suitable loaves, mould them lightly upon the pastry-board, place in floured tins or pans and bake as quickly as possible, but not to brown the crust too much; that is, the oven must be of such a temperature that a large loaf will bake in from one hour to one

hour and a half. This is the best way to make bread where large quantities are baked, as, where many hands are kept. Then a brick oven is economical.

V. Heating the Oven.

To heat a brick oven requires judgment. The fuel should be hard wood, quite dry, and cut fine. Then the oven may be heated in an hour. The oven is cleaned by drawing out the coals and sweeping with a broom, having the brush on the handle similar to the teeth of a rake. If, upon throwing a little dry flour into the oven, it turns dark, the oven must be cooled a little. The bread once in the oven, shut and close tight.

VI. Milk Bread, Potato Bread and Cream Bread.

These are made with milk and water, instead of clear water, or with cream and water, if the bread is liked a trifle short. This also makes excellent rolls. Potato bread is made by adding a little warm mashed boiled potato to the sponge, the manipulation of the whole being otherwise identical with the operations for bread previously given.

Rice bread is also made by adding boiled rice, crushed fine, to the sponge. A little fine corn-meal is sometimes added to the sponge, under the supposition that it keeps the bread moist.

The intelligent housewife may modify her bread-making in many ways. In fact, hardly two persons make bread exactly alike.

VII. Rye Bread.

Take as much flour as you wish for one baking of bread; make a hole in the center of the flour and stir into it a teacupful of good hop yeast and a pint of new milk. Stir the batter a little stiffer than for griddle-cakes, salting the batter to the taste. Then cover closely, and let it rise over night. In the morning, add more new milk, and knead up your bread very stiff. Then make a hole through the center of the dough, and let it rise until it is even on the top. Your bread is then ready to put in the pans for the third rising, which will take about half an hour. Bake as you would wheat bread. It is also good if mixed with two-thirds wheat flour to one of rye.

VIII. Graham Bread.

Make a sponge as for white bread, as a Graham sponge is apt to sour, or use part of the sponge to make a soft dough. If liked, a little syrup or sugar may be added. Let it rise only once before putting into the pans. If you proceed as you do with white bread, you will not fail. If you wish all Graham bread, for a change, you can make the "gems" by stirring the Graham flour into cold water, so as to form a stiff batter, and bake in gem pans, in a quick oven; or puffs may be made by taking one cupful of sweet milk, one egg and one cupful of Graham flour, and bake as above.

IX. Boston Brown Bread.

THE rule is two parts of Indian meal to one of rye. Wheat flour is sometimes used, and sometimes wheat and rye. To three quarts of mixed meal, add a gill of molasses (not glucose syrup), two teaspoonfuls of salt, one of saleratus and a half-teacupful of good yeast. Water, or better, skimmed milk enough may be used to make a very thick batter. Put in a baking-pan covered, and set in a warm place to rise. When it cracks on the top, smooth it over with the wet hand and place it in the warm oven (not hot) until risen. Then bake with a brisk heat for three or four hours; it may even take five or six hours if the loaf is large, for the oven must not be very hot at any time. When baked let it cool in the oven, and serve either warm or cold. It is good toasted, as an accompaniment to vegetables at dinner, and may be used with butter, soup, or the gravy of meat. At breakfast it is often eaten with butter and syrup.

KNEADING-PAN.

X. Various Recipes for Bread.

Potato Bread.—Take six good-sized potatoes, boil and mash very fine. Add three pints of boiling water. Stir flour in till it makes a stiff batter. When lukewarm, add yeast; set it in a moderately warm place. In the morning add the salt and knead in flour as stiff as you can. Set in a warm place to rise; knead again, adding as little flour as possible. Let it rise again, and then put it into your pans, making them half full. When the loaves have risen to the top of the pans, bake them to a nice rown.

Corn and Rice Bread.—Take one pint of well-boiled rice, one pint of corn-meal, one ounce of butter, two eggs, one pint of sweet milk, two teaspoonfuls of baking powder. Beat the eggs very light, then add the milk and melted butter, beat the rice until perfectly smooth, and add to the eggs and milk. Lastly add the corn-meal. Beat all together until very light.

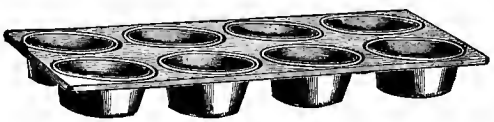
Kentucky Corn Bread.—To one and a half pints of corn-meal, use a pint of buttermilk, one egg, a small teaspoonful of soda, one of salt, and one tablespoonful of lard or butter. Mix thoroughly and bake in a quick oven.

Corn Pone.—Mix thoroughly five teacupfuls of corn-meal, two of Graham flour, one of New Orleans molasses, and two teaspoonfuls of soda with one quart of buttermilk. Put in a tin or porcelain kettle, buttered, and flaring at the top; fasten the

top securely, plunge into another kettle so it is submerged, fill with boiling water and boil hard for six hours; then slip it from the kettle to a pan and bake slowly for two hours.

Corn Dodger.—Take a scant quart of meal, one teaspoonful of soda, half as much salt, and a pint of buttermilk; mix well and bake in a moderately heated oven.

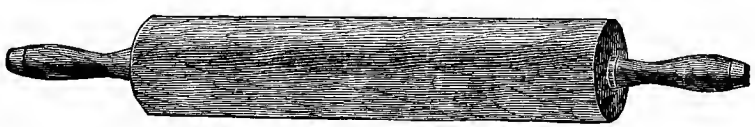
Western Corn Bread.—Take one pint of meal, pour boiling water on it, and stir until it is about as thick as griddle-cakes. Add one small tablespoonful of salt, about three-fourths of a cup of brown sugar or molases; then stir in wheat flour until it is quite stiff. When cool enough, add one-half cup of lively yeast. Put it in a warm place to rise, and when light mould it into a loaf with flour, mixing as soft as possible; when light so it fills the basin, bake in a moderate oven two hours.



CORN-CAKE PANS.

Buttermilk Bread.—Take one quart of buttermilk, set it over the fire until it is scalded (but not boiling), then stir in flour enough to make it thick as for griddle-cakes, and set it in a warm place to rise; when it is light, put in one-half teaspoonful of soda, and as much salt, stir or knead it again and let it rise. When light, knead and put into loaves, and when it has come up again, bake.

Steamed Corn Bread.—One and a half cups of sweet milk, a tablespoonful of molasses, half a teaspoonful of soda, and a pinch of salt. Make a thick batter of one-third flour and two-thirds corn-meal. Steam an hour and a half in a basin.



WOOD ROLLING-PIN.

XI. Biscuits, Rolls, Gems, etc.

Breakfast Biscuit.—Take a piece of risen bread dough, and work into it one beaten egg and a teaspoonful of butter; when all is thoroughly worked together, flour your hands and make it into balls the size of an egg; rub a tin over with cream, put in the biscuits and set in a quick oven for twenty minutes, and serve hot for breakfast. When eaten, break them open—to cut would make them heavy.

Thin Biscuits, or Notions.—Take one pint of flour, and make into dough as soft as can be rolled, with sweet milk, a saltspoonful of salt, and two ounces of butter. Roll into large, round cakes, and of wafer-like thickness. Stick well with a fork. In baking do not allow them to brown, but remove from the oven while they retain their whiteness, yet are crisp, and will melt in the mouth.

Raised Biscuit.—One pint of milk, one egg, one gill of butter, half-pint, or less, of sugar, two potatoes baked quite dry and mashed through a colander. Mix

together over night, with rather less than half a pint of yeast, and flour in proportion. In the morning mould them by hand, with as little flour as possible. These quantities will make three dozen biscuits.

Breakfast Puffs.—Take two eggs well beaten, and stir into a pint of milk, a little salt, a piece of butter, and a pint and a half of flour. Beat the eggs, and stir the milk. Add the salt, melt the butter, and stir in. Then pour all into the flour, so as not to have it lumpy. Stir up thoroughly, and butter the cups into which the batter is poured, filling them two-thirds full. Eat with sauce.

Bread Cake.—Three cups of dough, very light; three cups of sugar, one cup of butter, three eggs, a nutmeg, raisins, one teaspoonful of pearlash dissolved in a little hot water. Rub the butter and sugar together, add the eggs and spice, and mix all thoroughly with the dough. Beat it well and pour into the pans. It will do to bake immediately, but the cake will be lighter if it stands a short time to rise, before putting it into the oven.

Graham Gems.—Take one quart of sweet milk. Stir in Graham flour until the batter is a little thicker than for griddle-cakes. Add salt. Bake in gem-pans in a quick oven. The gems are better if the batter is stirred up an hour before needed. The above will make gems as light as can be made with baking powder. If you wish them very nice, add one egg and a tablespoonful of sugar. Make the gem-pans very hot before the batter is put in.

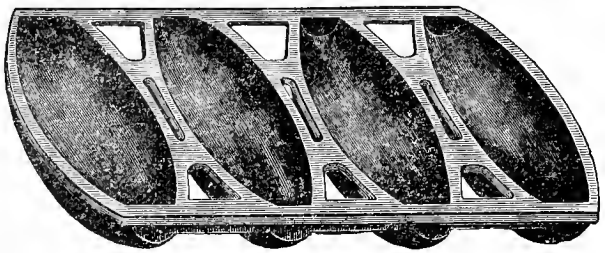
Coffee Bread.—Take two teacups of hop-yeast dough, and add two eggs well beaten up, three tablespoonfuls of sugar, two of butter. Mix them well. Roll out and place on a buttered tin. Spread a little butter on the top, sprinkle with white sugar, add cinnamon. Set to rise and bake quite slowly. This is nice for lunch, dipped in hot coffee and cream.

XII. Oatmeal Breakfast Cake.

TAKE partly cooked oatmeal, sold by all grocers, add water enough to saturate it, and a very little salt. Pour it into a baking tin half an inch or three-quarters deep, shake it down level, and when this is done it should be so wet that two or three spoonfuls of water should run freely on the surface. Put it in a quick oven and bake twenty minutes. Eat warm. It will be as light and tender as the best "Johnny cake," unless you have wet it too much or baked it too long. If you have only the ordinary oatmeal, that requires long cooking, it may be partly cooked the night before. Scarcely any wholesome thing in the bread line can be prepared more readily. It can be made still thinner and baked quicker. It is good, either crisp or moist, For emergencies every housekeeper will find it convenient to be able to make the breakfast cake. Many use partly cooked oatmeal mixed with buckwheat, wheat or corn-meal mush for griddle-cakes. Take one-half pint of the porridge or the mush, diffuse it in one quart of water and add the wheat or buckwheat meal, sifting it in and stirring slowly.

XIII. Rusks and Rolls.

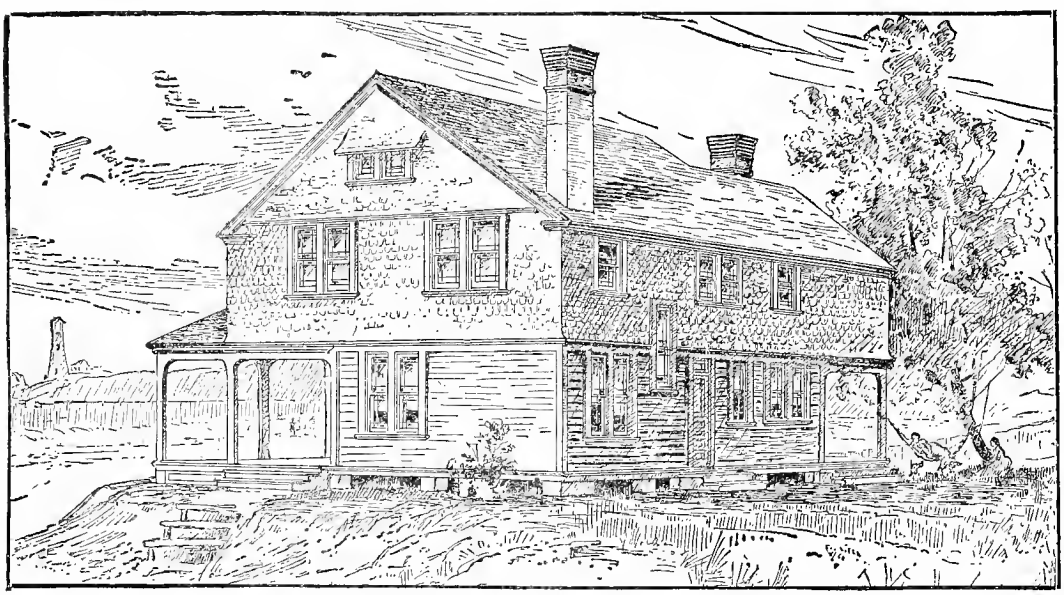
THREE-FOURTHS of a pound of sugar; one-half pound of butter; one pint of sweet milk; five eggs; three and a half pounds of flour. Beat the eggs very light. put milk, sugar and butter together over the fire till the butter is melted; when cooled, add one-half pint of yeast, then the eggs and flour. Mix quickly and set to rise. Mould by hand in round cakes, about half an inch in thickness. The cakes should be placed in the pan in a double layer—one cake on top of another.



BAKE-PANS FOR ROLLS.

Split Rolls.—One egg well beaten; one tablespoonful of sugar; one yeast-cake dissolved in a cup of warm milk; two teaspoonfuls of salt; flour enough to make a stiff batter; set to rise; when risen, work in a large spoonful of butter, and flour enough to roll; roll out an inch thick, spread over with butter or lard; fold in half; cut with biscuit-cutter, and let it rise and bake.

Cinnamon Rolls.—Take some of the dough you make bread of. Work in shortening and sugar. Then make a paste of butter, sugar and cinnamon. Roll your dough out thin, spread in this paste and roll up, putting it in your pans. Let them stand until they become light, and bake. After they are done, eat them with your coffee or tea, just as you like.



LAKESIDE COTTAGE OF EIGHT ROOMS.—COST, $1,100.

CHAPTER II.

PASTRY AND PUDDINGS.

I. DIGESTIBLE PASTRY.—II. PIES FOR DYSPEPTICS.—III. MINCE PIES.—IV. RHUBARB PIE.—V. SOME EVERY-DAY PIES.—VI. TARTS AND TART CRUSTS.—VII. FRUIT SHORT-CAKE.—VIII. PUDDINGS AND THEIR SAUCES.—IX. DEVONSHIRE CREAM.—X. ENGLISH PLUM PUDDING.—XI. OATMEAL PUDDING OR PORRIDGE.—XII. FOUR PUDDINGS OF POTATOES.—XIII. BROWN BETTY.—XIV. SOME GOOD PUDDINGS.—XV. DUMPLINGS.—XVI. A HEN'S NEST AND THE SAUCE.—XVII. FRUIT PUDDINGS.—XVIII. PUDDINGS OF GRAIN.—XIX. MISCELLANEOUS PUDDINGS.—XX. CUSTARDS AND CREAMS—FROZEN CUSTARD.

I. Digestible Pastry.

FINE Puff Paste.—To make fine puff paste take one pound of flour, half a pound of butter and half a pound of lard. Cut the hard butter and lard in thin shelly pieces through the cold sifted flour. Mix the whole with enough ice-water to make it roll easily. There must be no kneading, and the warm hands should come as little in contact with the dough as possible.

Plain Paste.—This may be made with rather less butter and lard than the above. Mix all together, roll out into thin sheets and fold over and over into a roll. Cut from the end of this for your crust, and roll out to a proper thickness.

German Puff Paste.—Take one pound of butter and one of flour. Mix the butter into one-half of the flour, using a knife; mix the remainder of the flour with the yolk of one egg and half a cup of milk; no salt; roll it out and divide it into four parts. Then divide the other portion in four parts; roll out one of the quarters without shortening; place one of the quarters, which has the butter in, on it, and fold over; then roll out; repeat this three times; do the same with the other quarters. This is enough for eight pies, for covers; the under crust can be made of the following: Three cups flour, one cup lard, one-half cup butter, one-half cup water; stir lightly with a knife.

II. Pies for Dyspeptics.

SOME persons will eat pies, when they know they disagree with them. If so, let them stick to the pies mentioned in this section, and if they must eat the crust, let it be made by taking equal quantities of Graham and white flour, wet with thin sweet cream, bake in a hot oven, as common pie-crust. Or take a piece of bread dough, after it has risen, and roll in a small piece of butter; roll out as pie-crust.

Pumpkin Pie.—Stew, sift, add as much boiling milk as will make it about one-third thicker than for common pumpkin pie; sweeten with sugar or molasses, bake in

a hot oven. Or add rolled cracker or flour to the sifted pumpkin; add milk to the thickness of common pumpkin pie. Squash and sweet-potato pies are made in the same way.

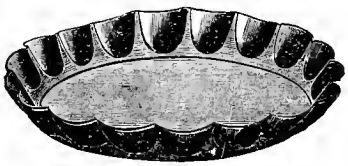
Peach Pie.—Take small juicy peaches; fill the pie-dish: sprinkle sugar, a little flour, a tablespoonful of water; cover, and bake one hour.

Cranberry Pie.—Stew the cranberries, strain through a sieve, add sugar; bake on under crust.

Apple Pie.—This is made in the same way as cranberry pie, with cream crust. None of these will hurt weak stomachs if moderately indulged in.

III. Mince Pies.

Everybody likes mince pie. The mince-meat is generally made in quantities to last five or six weeks, and is used as wanted. If it is to be rich in fruit, add to the raisins (which should be stoned and chopped) a few Zante currants and some citron sliced thin. The following are good formulas for preparing the filling for the pies:



SCALLOPED PIE-PLATE.

Pies with Cider.—Three pounds of good beef, lean and fat together; nine quarts of green apples quartered; three pounds of good raisins; nine cups of good hard cider, or five cups of good vinegar and four cups of water; six pounds of sugar, or twelve cups pressed full and rounded; one and one-half cups suet cut fine, or the same of butter; one and a half ounces of cinnamon and three-fourths ounce of cloves ground together. Put all into a kettle and simmer until well heated through, then pack into a jar for use.

Pies without Cider.—Take four pounds of boiled lean beef; one-half pound suet; four ounces cinnamon; two ounces mace or nutmeg; one ounce cloves; four pounds raisins; one pint molasses; one quart brandy; sugar to make it very sweet. To the above add an equal weight, nearly twelve pounds, of tart apples, chopped fine. This will keep for months. Before baking, add a tablespoon of strong cider vinegar to each pie.

We prefer making the mince-meat with sound cider; or put in half the prescribed quantity of boiled cider, and just before bringing the pies to the table, cut around the top crust with a sharp knife, remove it, and pour equally over the filling, a tablespoonful of brandy, or a wineglassful of wine to each pie.

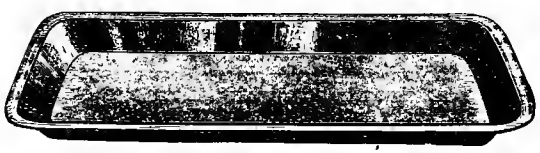
IV. Rhubarb Pie.

Prepare the stalks by peeling off the thin, reddish skin, and cutting in half or three-quarter inch pieces, which spread evenly in your crust-lined tins. Sift on a little flour, to which add a bit of butter and a teacup of sugar, if for a large pie. However, when it is desirable to economize sugar, or when a very sharp, sour taste is not relished, a pinch of soda may be used to advantage, with less sugar, as it goes

far toward neutralizing the acid. If you live in a new country without fruit, raise a good patch of rhubarb, save all your surplus, prepare as for use, and dry in the sun, as stove heat turns it dark colored. Soak and stew for winter use, with sugar and soda as above for pies. It makes, also, a nice sauce for tea. All tart fruit pies may be made in the same manner as directed for rhubarb pies, simply varying the proportions of sugar according to the fruit, and omitting the flour.

V. Some Every-Day Pies.

Good Lemon Pie.—Take one lemon, one cup of water, one cup of brown sugar, two tablespoonfuls of flour, five eggs, three tablespoonfuls of white sugar. Grate the rind of the lemon; squeeze out the juice, put all together and add the water, brown sugar and flour, working the mass into a smooth paste. Beat the eggs and mix with the paste, saving the whites of three of them. Make two pies, baking without top crust. While these are baking, beat the whites of the three eggs saved for that purpose to a stiff froth, and stir in the white sugar. When the pies are done spread this frosting evenly over them and set again in the oven and brown slightly.



OBLONG PIE-PLATE

Lemon Pie without Lemon.—Take one-half a teaspoonful of tartaric acid dissolved in half a cupful of cold water, half a teaspoonful of extract of lemon, one of sugar, yolk of egg, one soda cracker. After dissolving the acid stir the yolk and sugar together, and mix with the acid and water, then the extract, then cracker crumbled in. Bake in crust as for custard pie, and cover with the white of an egg and brown. Many prefer this to pie made with the lemon.

Raisin Pie.—Take one pound of raisins, turn over them one quart of boiling water and boil one hour. Keep adding water, so there will be a quart when done. Grate the rind of one lemon into one cup of sugar, three spoonfuls of flour and one egg. Mix well together. Turn the raisins over the mixture, stirring the while. This makes three pies.

Peach Pie.—Line a dish with a good crust. Then place in it a single layer of peaches, cut in halves; sprinkle sugar over them, and pour on enough sweet cream to fill the dish, and bake. Use no upper crust.

"Homely" Pie.—Take one cup of molasses, one cup of good vinegar, one cup of water, one small spoonful of extract of lemon and a piece of butter the size of a hen's egg. Let it all come to a boil and thicken it with corn starch. This makes two pies. Don't put on a top crust, but lay strips of the paste on, as there is danger of its foaming over.

Cream Pie.—Beat two eggs well, in a coffee-cup of sugar and one of thick sour cream. Stir until thoroughly mixed. Add a teaspoonful of extract of lemon or vanilla. Bake with two crusts. This quantity will make two pies.

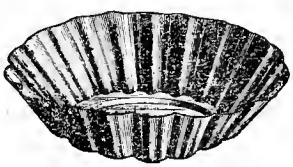
Apple Custard Pie.—Peel sour apples and stew until soft, and there is not much water left in them. Then rub through a colander. Beat three eggs for each pie to be baked; and put in at the rate of one cup of butter and one of sugar for three pies. Season with nutmeg.

Plain Pumpkin Pie.—Cut the pumpkin in pieces of convenient size to handle. Grate with a common grater, and add milk enough to make it a little thinner than common stewed pumpkin. To enough pumpkin for three pies, add one egg. Season with cinnamon. Bake a little longer than if the pumpkin was stewed.

Potato Pie.—Take one cupful of mashed potatoes, one cupful sugar, half a cupful of butter, half a cupful of sweet cream, two eggs, flavor to the taste with nutmeg. Bake in an under crust.

VI. Tarts and Tart-Crusts.

The Crust.—Tarts may have a rather firm crust if they are to be filled with watery or semi-liquid material. For tarts of this kind a crust may be made of one cup of lard, one tablespoonful of white sugar, white of an egg, three tablespoonfuls of cold water, and flour added to knead stiff.



SCALLOPED PATTY-PAN.

For jellies, etc., only the finest puff paste should be used, as directed for pies. In fact, however, no tart-form can be really good unless it is made of the best puff paste.

Strawberry Tarts.—For strawberry tarts the crust should be made into a puff paste. Then make a syrup of one pound of sugar and one teacupful of water; add a little white of an egg, put it into a kettle, let it boil, and skim it until only a foam arises; then put in a quart of berries, free from hulls and stems; let them boil until they look clear, and the syrup is quite thick. This, put into the puff paste, when warm, makes a most delicious tart for tea. This recipe is also good for tarts of other acid fruits.

VII. Fruit Short-Cake.

Strawberry Short-Cake.—Make a nice paste for the crust; roll out in thin cakes about the size of a breakfast-plate; put in a layer of strawberries with a light sprinkle of sugar, then another cake of dough, another layer of strawberries and sugar, with a top layer of dough; bake it slowly in an oven or stove, and eat for lunch or dessert, with sugar and butter sauce. This is the simple way to make strawberry short-cake; any other acid berry may be treated in the same manner. The usual way for other fruits is to make them into tarts; but try cherries, stoned and made into a short-cake, and after the recipe for Grandmother's Short-cake.

Grandmother's Strawberry Short-Cake.—Take a coffee-cup of cream or sour milk, beat into it a little salt and a small teaspoonful of soda, and before it stops foaming stir in enough flour to enable you to roll it out, but be sure not to get it very stiff. Roll into three circles, spread butter on top of each, and place one on top of

the other. Bake until well done, then pull the three layers apart, butter one and cover with strawberries, then butter the second and lay, crust downwards, over the first; then another layer of strawberries, and cover with the third crust. Set in the oven a few minutes, and then, before serving hot, with cream, cover the top crust with large fresh strawberries. Before making the crust, stir into three pints of ripe, rich strawberries a coffee-cup of granulated sugar, and leave it covered over until the crust is done. If cream or sour milk is not plenty, use sweet milk, and sift into the flour two teaspoonfuls (scant) of baking powder, and as you roll out spread on three tablespoonfuls of ice-cold butter. Pounded ice is excellent eaten on top of a saucer of sugared berries. Wrap the ice in a clean, coarse towel, and pound fine with a potato-masher.

Pineapple Short-Cake.—A couple of hours before bringing the cake on the table, take a very ripe, finely-flavored pineapple, peel it, cut it as thin as wafers, and sprinkle sugar over it liberally; then cover it close. For the short-cake take sufficient flour for one pie-dish, of butter the size of a small egg, a tablespoonful or two of sugar, the yolk of an egg, two teaspoonfuls of baking powder, a very little salt, and milk enough to make a very soft dough. Do not knead the dough, but just barely mix it, and press it into the pie-plate. The baking powder and butter, sugar and salt, should be rubbed well through the flour, and the other ingredients then quickly added. When time to serve, split the cake, spread the prepared pineapple between the layers, and serve with nothing but sugar and sweet cream.

VIII. Puddings and their Sauces.

Puddings are either steamed, baked or boiled, and are made with and without fruits. Bread, flour, rice, tapioca, corn starch, and various other gelatinous substances are used. Pudding sauces are made hard or liquid, and generally somewhat acid.

White Sauce.—White sauce may be made with the whites of two unbeaten eggs, and one cupful of white sugar, beaten together; add a teaspoonful of white wine vinegar or other light-colored vinegar; beat well; just before carrying to the table, add two-thirds of a cupful of cream and a tablespoonful of wine.

Wine Sauce.—This is made of three measures of sugar, one of butter and one of wine.

Boiled Pudding Sauce.—The following is good: Beat a coffee-cupful of sugar and one of butter thoroughly together. Then add a whisked egg. Mix well, place on the fire and stir until melted; add a tablespoonful of wine or brandy, and serve at once.

Plain Sauce.—To each wineglassful of thick paste, made of corn starch, add a teacupful of butter and one of sugar. Work these together, with the yolk of an egg, until thoroughly blended. Add the paste and the white of the egg beaten to a froth. Mix thoroughly, and add any flavoring you like.

IX. Devonshire Cream.

An excellent dish, to be eaten with puddings, some pies, fruits, etc., and one of the noted luxuries of the West of England, is "Devonshire cream," or "clotted cream." It is prepared as follows: From six to eight quarts of milk are strained into a thick earthenware pan or crock, which, when new, is prepared for use by standing in clear cold water for several days, and then scalded three or four times with skimmed milk. Tin pans may be used if they are scalded in hot bran and left to stand with the bran in them for twenty-four hours. The milk being strained into the pans is set in a cool room, from nine to fourteen hours, according to the temperature. It is then carefully moved to the top of the stove or range, or placed over a bright fire, not too near it, and slowly heated, so that at the end of half an hour the cream will have shrunken away from the sides of the pan and gathered into large wrinkles, the milk at the sides of the pan commencing to simmer. The pan is then carefully returned to the cool-room and left about ten hours. Then the cream is skimmed off. This cream is very delicious to use on fruit or preserves, and is esteemed a great luxury—selling for about the price per pound of the best butter.

X. English Plum Pudding.

The ingredients are: One and a half pounds suet, one and a half pounds of dry light brown sugar, one and a half pounds currants, washed and dried thoroughly, one and a half pounds raisins, four nutmegs sifted through a small tea-strainer and thoroughly mixed, so they will not be lumpy; one-quarter pound candied lemon-peel, one-quarter pound citron, a heaping spoonful of fine salt, mixed in the same way as the nutmegs, baker's bread enough to make a quantity equal in bulk to the suet. Use only the crumb of the loaf, rejecting the crust, (it will take nearly a loaf and a half of ordinary size) a half pint of flour, nine eggs beaten very light, and milk enough to wet the mixture. Chop the suet first, then add the bread-crumbs, sliced citron and peel, raisins and currants. Then sift the salt and nutmegs in, stirring thoroughly. Then add the sugar, and next sieve the flour in. Then pour in the eggs, mixing thoroughly as before. You only need sufficient milk to moderately moisten the pudding. Butter your tin basin well, put in your pudding, only leaving room for a stiff batter of flour and water which must be spread over the whole top of the pudding to exclude the air and water. Then take stout, unbleached cotton, tie it firmly over the top, round the rim of the basin, and bring the corners that hang down back again over the top, pinning them securely. Put the pudding into boiling water, tied in a pudding bag, and let it boil steadily at least ten hours. The best way is to make a pudding, in cool weather, two or three days before needed, and then put on again the day it is to be eaten, and boil three to four hours. Use cold sauce made of sugar, butter and wine, or hot brandy sauce.

XI. Oatmeal Pudding or Porridge.

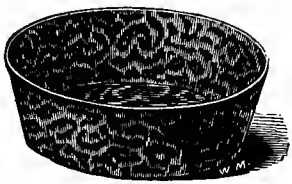
Oatmeal mush, like corn-meal, requires long boiling to cook it fully; but it is

now prepared by partly cooking at the manufactories, so that from five to fifteen minutes' boiling makes it ready for the table. It should be cooked in a porcelain or enameled pipkin. If the raw oatmeal is used, cook as directed: Have the pipkin two-thirds full of boiling water, into which put a half teaspoonful of salt. Into this drop the oatmeal with one hand, stirring with a wooden spatula held by the other. When it is the thickness of mush, cover it and set it where it will keep boiling slowly for an hour, beating it up occasionally to keep it well mixed, and free from lumps. Dish and eat it hot, with cold milk or cream. Butter and sugar melted upon it destroy its fine diuretic qualities, and make it really less palatable. Porridge, gruel, thin cakes and a sort of crackers, are the principal methods of using oatmeal. As a breakfast dish, the porridge made in the way described above has no superior. It stimulates the action of the liver, and, in conjunction with cranberries, eaten with a sauce, will restore a torpid liver to healthful activity, if used for the morning meal, to the exclusion of fried meats, broiled ham, and the like.

FARINA AND PORRIDGE BOILER.

XII. Four Puddings of Potatoes.

1. Mix together twelve ounces of boiled mashed potatoes, one ounce suet, one ounce (one-sixteenth of a pint) of milk, and one ounce of cheese. The suet and cheese to be melted or chopped as fine as possible. Add as much hot water as will convert the whole into a tolerably stiff mass; then bake it for a short time in an earthen dish, either in front of the fire or in an oven.



DEEP PUDDING-PANS.

2. Twelve ounces of mashed potatoes, one ounce of milk, and one ounce of suet, with salt. Mix and bake as before.

3. Twelve ounces of mashed potatoes, one ounce of suet, one ounce of red herring, chopped fine or bruised in a mortar. Mix and bake.

4. Twelve ounces of mashed potatoes, one ounce of suet, and one ounce of hung beef, grated or chopped fine. Mix and bake.

XIII. Brown Betty.

One cup of bread-crumbs, two cups of chopped tart apples, half a cupful of sugar, one teaspoonful of cinnamon, and two teaspoonfuls of butter cut into small pieces. Butter a deep dish, and put a layer of the chopped apples at the bottom; sprinkle with sugar, a few bits of butter and cinnamon; cover with bread-crumbs, then more apple. Proceed in this order until the dish is full, having a layer of crumbs at the top. Cover closely, and steam three-quarters of an hour in a moderate oven;

then uncover and brown quickly. Eat warm with sugar and cream or sweet sauce. Serve in the dish in which it is baked.

XIV. Some Good Puddings.

Suet Pudding.—Take one teacupful of chopped suet, one of sour milk, one of molasses; also a teaspoonful of saleratus. Add flour to make it stiff. Use one teacupful of raisins, one of currants, one teaspoonful of each kind of spice, and three eggs. Boil three hours.

Steamed Pudding.—Take one cupful of suet, chopped very fine, and one cupful of molasses, one cupful of sour milk, one teaspoonful of cinnamon, half a teaspoonful of cloves, one teaspoonful of soda; beat up three eggs, one cupful of chopped raisins, four cupfuls of flour. Steam two hours. Eat with sugar and butter, or sugar and milk.

Quaker Pudding.—Lay slices of light bread, cut thin and spread with butter, in a pudding-dish, alternating the layers of bread with raisins until near the top. Beat five eggs up well, and add to them a quart of milk, salted and spiced according to taste. Pour this liquid over the contents of the dish. Bake the pudding half an hour, and eat with sweet sauce. It will be necessary to boil the raisins in a very little water so as to make them tender, and add the water with the rest.

Yorkshire Pudding.—Beat up four eggs, nine tablespoonfuls of flour, one pint of milk, and half a teaspoonful of salt. Put it in the pan under beef which is being roasted. Bake half an hour. Serve with the beef.

Hominy Pudding.—Prepare as for batter cakes, adding one egg to each pint, some cinnamon, a few raisins, sugar to suit the taste. Then bake just as you would rice pudding. A little butter or chopped suet can be added. Serve hot, with or without sauce.

"Every-Day Pudding."—Take half a loaf of stale bread soaked in a quart of milk; four eggs, four tablespoonfuls of flour; a little fruit, dried or fresh, is a great addition. Steam or boil three-fourths of an hour. Serve with the following sauce: Butter, sugar and water, thickened with a little corn-starch, and flavored with lemon extract or lemon juice and rind.

XV. Dumplings.

Oxford Dumplings.—Mix well together two ounces of grated bread, four ounces of currants, four ounces shred suet, a tablespoonful sifted sugar, a little allspice, and plenty of grated lemon-peel. Beat up well two eggs, add a little milk, and divide the mixture into five dumplings. Fry them in butter to a light-brown color, and serve them with wine sauce.

The following is one form of dumpling for apples or other fruit, and is easily prepared. The proportions are: One quart of flour, one egg, one teaspoonful of soda, one pint of buttermilk, or enough to mix your flour, and a little salt. Have ready plenty of boiling water. Roll your dough about three-fourths of an inch thick,

cut out as for biscuit, and drop into the boiling water. Boil ten minutes. Do not let them remain after they are done, or they will fall, on taking them from the water. Have apple-sauce or other fruit previously prepared, and spread it on the dumplings in your plate and pour sweetened cream over it.

Apple Corer.

Apple Dumplings.—Pare and core as many apples as you wish and enclose them in puff paste, after putting half a clove and a little lemon-peel, and a trifle of mace, into the hole made by taking out the core. Wrap in bits of linen, or put into a net, and boil an hour. Before serving cut out a plug of the paste, put a teaspoonful of sugar and a little butter inside and replace the plug. Strew powdered sugar over all and serve with sauce.

XVI. A Hen's Nest, and the Sauce.

Take half a dozen eggs, make a hole at one end and empty the shells, fill them with blanc-mange; when stiff and cold take off the shells; pare lemon-rind very thin, boil in water until tender, then cut in thin strips to resemble straw, and preserve in sugar; fill a deep dish half full of jelly or cold custard, put the eggs in and lay the straws, nest-like, around them. To make sauce for the pudding, take one cupful of butter, one cupful of sugar, yolk of one egg; beat together and stir in one cup of boiling water. Let it come to a boil, and when ready for use, flavor to taste.

A nice dish to go with this is made by filling coffee-cups loosely with strawberries, and pouring over them Graham flour mush, or instead, thicken sweet boiling milk to a consistency which is thin enough to fill the interstices between the berries, and yet thick enough to be firm when cool. Turn out and serve up with cream and sugar.

XVII. Fruit Puddings.

Make a crust of Graham flour, sour cream, soda, and a pinch of salt. Pass the flour through a coarse sieve, so as to relieve it of the coarser bits of bran. For a family of six persons line a quart basin with the crust, a quarter of an inch thick. Fill the basin thus lined, with fruit—plums or peaches are best. Let the fruit be of the choicest variety. Cover the whole with a rather thick crust, and steam until the crust is thoroughly cooked. Serve with white sugar and thick, sweet cream. This has been called Queen of puddings, and can be eaten with a comparatively clear conscience.

Apple Tapioca Pudding.—One coffee-cupful tapioca, covered with three pints of cold water, and soaked over night. In the morning set it on the side of the range, or stove, stirring it often until it becomes transparent. If too thick, add more water, until it is as thin as good, clear starch. Stir in a small teaspoonful of salt. Pare and core, without breaking, as many good apples as will lie close on the bottom of a medium-sized pudding-dish. Fill the holes full of sugar, and a very little nutmeg and cinnamon; then pour over the tapioca, and bake slowly until the apples are soft and well done. To be eaten with hard sauce, which is made as follows: One cup sugar, two-thirds of a cup butter, beaten together until perfectly smooth and white.

Boiled Grape Pudding.—Pare rich, tart apples, and cut to the size of a chestnut by cutting each quarter in four pieces, and add an equal measure of grapes, say one pint of each, and stir into it two spoonfuls of wheat meal. Then make a scalded wheat-meal crust, roll to one-third of an inch thick, place in it the prepared fruit, close it over the fruit, sew up in a napkin, put into boiling water and boil an hour. Grape dumplings may be made with the same materials; wrapping up half a teacupful of the fruit in a crust, and, for convenience, placing it in a patty-pan, and setting in the steamer. Cook until the apples are rather soft. Serve warm with sauce.

Plain Apple Pudding.—Pare, quarter and core apples to fill a small dish rather more than half, and pour in water two inches deep. Make a crust of one pint of flour, one-half teaspoonful of salt, and baking powder enough to make it light. Add a level teaspoonful of lard, and flour enough to make a wet dough, and roll out quickly, put over the pudding-dish, and set on a hot stove. Cover tightly with a tin cover, on which put a flat-iron. The steam produced cooks the pudding quickly. Fifteen minutes will be found long enough. Serve hot, with hard sauce made of butter and sugar.

Sweet-Apple Pudding.—One pint of scalded milk, half a pint of Indian meal, one small teacupful of finely-chopped suet, two teaspoonfuls of salt, six sweet apples cut in small pieces, one great-spoon of molasses, half a teaspoonful of ginger, nutmeg or cinnamon—whichever is most desirable—two eggs well beaten, and half a teaspoonful of soda. Beat all well together, put into a pudding-mould, and boil two hours.

Dried-Peach Pudding.—Cut in small pieces one pint of dried peaches, wash them, and boil in just enough water to cover them. When they are tender, add two tablespoonfuls of brown sugar, and boil a few minutes longer, and then they will resemble cooked raisins. Make a stiff batter of three eggs, one tablespoonful of butter, one teacupful of sweet milk, one teaspoonful of soda and two of cream of tartar, sifted in a quart of flour. You may not have to use all the flour—just enough to make a stiff batter. Stir your peaches in the batter and bake in a buttered pan, and you will have a delicious pudding, which no one can tell from one made of raisins. Any other dried fruit may be used in the same way. Serve with butter sauce

Fig Pudding.—Take one pound of figs, six ounces of suet, three-quarters of a pound of flour, and milk. Chop the suet finely, mix it with the flour, and make in to a smooth paste with milk. Roll it out about half an inch thick, cut the figs in small pieces, and stew them over the paste. Roll it up, make the ends secure, tie the pudding in a cloth, and boil from one and a half to two hours.

Cherry Pudding.—A nice pudding can be made by boiling one-half pint of rice half an hour in five times as much water, and pouring it boiling hot into one pint of wheat meal. Mix thoroughly, and place it in small spoonfuls in a nappy—a round earthen dish with flat bottom and sloping sides—interlaying it with a pint of cherries. Steam half or three-quarters of an hour. Serve warm, trimming it with melted sugar, or sweetened cherry-juice, or some other sweet sauce. This recipe can be used for such other small fruits in their season as will bear cooking enough to do the

wheat-meal. Half an hour is the least that will answer for that purpose; three-quarters of an hour is better.

Apple Souffle.—Stew the apples and add a little grated lemon peel and juice, omitting butter; line the sides and bottom of a baking-dish with them. Make a boiled custard with one pint of milk and two eggs, flavoring with lemon and sweetening it to taste. Let it cool and then pour into the center of the dish. Beat the whites of two eggs to a stiff froth, spread them over the top; sprinkle white sugar all over them, and brown in the oven. The stewed apple should be about half an inch thick on the bottom and sides of the pudding-dish.

OVAL PUDDING-PAN.

Bird's Nest Pudding.—Take sour apples, peel, quarter and core enough to cover the bottom of a common square tin. Make a batter of one cup of buttermilk, one-half cupful of cream, two eggs, a little salt, one teaspoonful of soda, and flour enough to thicken about like fritters. Pour this over the apples and bake in a quick oven. Eat while hot, with butter or cream sauce.

XVIII. Puddings of Grain, etc.

Rice Pudding.—Rice pudding is eaten by everybody, even the most delicate. A good way to make it is as follows: In a quart bowl, take two eggs and two heaping tablespoonfuls of sugar, well beaten together; fill the bowl half full of cooked rice, bits of butter, and a handful of raisins; stir all well together, and then fill the bowl with new milk. After the ingredients are thoroughly mixed, bake in a hot oven half an hour. When set away to cool, take a spoon and stir it up, so as to mix in the melted butter on the top and the raisins in the bottom. Eat with cream, slightly sweetened. Season with nutmeg, or whatever you like.

Rice Pudding without Eggs.—A pudding without eggs can be made by taking one cup of rice to one-half gallon milk and one cup of sugar. Bake until the rice is done. Flavor to your taste.

Corn Pudding.—Take canned corn (in the season, green corn scraped from the cob) and add to one can of corn a quart of cold milk, three eggs well beaten, two tablespoonfuls of sugar and one teaspoonful of salt. If not sweet enough, add sugar; if too thick, more milk. Pour this into buttered dishes and bake. It is delicious for tea.

Rizena Pudding.—Rizena is a food preparation of rice. A pudding of this is made by mixing four large spoonfuls of rizena with half a pint of cold milk, and stir it into a quart of boiling milk until it boils again; then remove, stir in butter the size of an egg and a little salt; let it cool, and add four eggs, well beaten, two-thirds of a cup of white sugar, grated nutmeg, and half a wineglassful of brandy, or other flavoring if preferred; bake in a buttered dish twenty minutes. To be eaten hot, with sauce. It can hardly be said to be superior to rice.

XIX. Miscellaneous Puddings.

Floating Island.—Take the yolks of seven eggs to one quart of milk, one cupful of sugar, a little salt, and flavor with lemon. Beat all together, and set in a kettle of water other than the kettle it is boiled in. Beat the whites of the eggs to a stiff froth, and pile in heaps on top of the boiled milk, after it has been put in the float glasses. This will make twelve glasses full. They look very pretty set in a circle round a bouquet of flowers, in the center or at each end of the table.

Charlotte Russe.—Take a box of sparkling gelatine and pour on it a scant pint and a half of cold water; when it has stood ten minutes add the same quantity of boiling water, and stir until the gelatine is dissolved; stir in half a pound of white sugar; have ready six eggs, well beaten separately, and then together, and when the jelly is cool, but not congealed, beat it into the eggs; whip very lightly three pints of rich cream, flavored with vanilla or almond, or both, and when the eggs and jelly begin to congeal, beat it in as rapidly as possible, and pour the mixture in a bowl lined with lady-fingers or sponge-cake

CHARLOTTE RUSSE PAN.

Spice Pudding.—Take one cupful of butter, one cupful of molasses, and one cupful of sweet milk, three cupfuls of flour, one teaspoonful of ground cloves, one of cinnamon, half a teaspoonful of allspice, one teaspoonful of soda, one egg, and plenty of raisins. Steam three hours. A liquid sauce for spice pudding is made by taking six tablespoonfuls of sugar, four tablespoonfuls of butter, two tablespoonfuls of vinegar, one tablespoonful of flour, ten of boiling water, and a small lump of tartaric acid; flavor with lemon. Mix thoroughly and boil.

Delicate Pudding.—Take one quart of milk, and while boiling stir in one pint of sifted flour, six eggs, six tablespoonfuls of white sugar, one spoonful of butter, the grated peel and juice of two lemons. All the ingredients must be well beaten together before they are stirred into the milk. Stir one way without stopping for a minute or two, take it off, and turn into your pudding-dish. It is to be eaten cold, with sugar and cream if you like.

Orange Pudding.—Take four fair-sized oranges, peel, seed, and cut in small pieces. Add one cup of sugar, and let it stand. Into one cup of nearly boiling milk stir two tabespoonfuls of corn starch, mixed with a little water and the yolks of three eggs. When done, let it cool, and mix with the orange. Make a frosting of the whites of the eggs and half a cup of sugar. Spread over the top of the pudding, and put it into the oven for a few moments to brown.

Eve's Pudding.—Take half a pound of apples, half a pound of bread-crumbs, a pint of milk, half a pound of currants, six ounces of sugar, two eggs, and the grated rind of a lemon. Chop the apple small; add the bread-crumbs, currants, sugar and lemon-peel, then the eggs, well beaten; boil it three hours, in a buttered mould, and serve with sweet sauce.

Bachelor's Pudding.—Three eggs, well beaten, (the white of one beaten separately until firm enough to cut with a knife), two teacupfuls of milk, one teacupful of sugar, one soda cracker broken in six pieces, a slice of peeled orange laid on each piece and sprinkled with sugar; put them in the dish and they will float; bake in a very hot oven, and, when half done, put a spoonful of the white of beaten egg on each piece; return to the oven and bake five minutes, and you have a splendid dish.

Cocoanut Bread Pudding.—Boil one quart of milk submerged in a boiler. When hot, add a teacupful of grated cocoanut, and boil two hours. Add a cup of bread-crumbs, two eggs well beaten, and half a cup of sugar. Currants or raisins may be added. Boil one hour, and eat cold.

XX. Custards and Creams.

Frozen Custard.—This is a nice dish for dessert, and very easily prepared: Boil two quarts of rich milk. Beat eight eggs and a teacupful of sugar together, and after the milk has boiled, pour it over the eggs and sugar, stirring all the while. Pour the whole mixture into your kettle, and let it come to a boil, stirring it constantly. Then take it off the fire, and let it become cold. Flavor it with whatever essence you prefer. Then freeze it.

Chocolate Custard.—Scrape half a cake of good chocolate, and put it into a stew-pan, and moisten by degrees with a pint of warm milk and cream; when well dissolved, mix with the yolks of eggs, and finish the same as for other custards.

Bohemian Cream.—Take four ounces of any kind of fruit, stone it, and sweeten. Pass it through a sieve, adding one ounce and a half of melted or dissolved isinglass to each half pint of fruit. Mix well, then whip a pint of rich cream, and add the isinglass and fruit gradually to it. Pour all into a mould, set it on ice or where it is very cool, and when set, dip the mould a moment into water, and then turn it out ready for the table.

Whipped Cream.—Sweeten one pint of sweet cream, and add essence of lemon. Beat up the whites of four eggs until they are very light, adding them to the cream. Whip both together. As fast as the froth rises, skim it off, put in glasses, and continue until they are full.

CHAPTER III.

CAKE-MAKING.

1. CAKE AN ECONOMICAL FOOD.—II. GENERAL RULES FOR MAKING CAKE.—III. ICING, GLAZING AND ORNAMENTING.—IV. RECIPES FOR FROSTING.—V. ORNAMENTING CAKE.—VI. SPECIAL PREPARATIONS.—VII. FRUIT CAKE, DARK.—VIII. RICH POUND-CAKE.—IX. MISCELLANEOUS CAKES.—X. MORE GOOD CAKES.—XI. GINGERBREAD AND OTHER "HOMELY" CAKES.—XII. THE HOUSE-WIFE'S TABLE OF EQUIVALENTS.

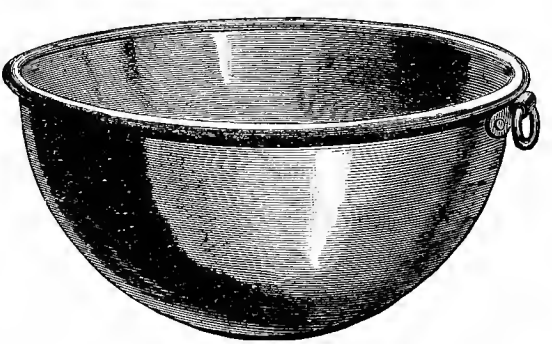
I. Cake an Economical Food.

WE have known persons begrudge their families cake, on the ground that it was expensive. This is a mistake. Milk, eggs, butter, flour and sugar are the ingredients of most cakes. The three first all farmers have, or should have plenty of, and sugar is no longer costly. As a condensed food, cake is cheaper than the best beefsteak, even in the country, and more than twice as nourishing. Eggs are more nourishing, pound for pound, than fresh meat, and a quart of good milk contains as much nourishment as a pound of fresh beef.

II. General Rules for Making Cake.

THERE are some general rules for making cake that must be observed:

1. The ingredients must be of the best, for the best are most economical.
2. Never allow butter to get oily before mixing it in the cake.
3. Always have an earthen or other enameled dish to mix and work the materials for cake. Tin, if not new, is apt to discolor the material. Remember that egg will tarnish even silver. Hence always use a clean wooden spoon.



BEATING BOWL.

4. As a rule, in mixing cake, first beat the sugar and butter together to a cream; then add the yolks of the eggs. If spices or liquors are used, these come in with the yolks of eggs; then comes milk; and last, the thoroughly whisked whites of the eggs and the flavor. If fruit is a portion, this is put in with the flour.

5. For small cakes the oven should be pretty hot; for larger cakes only moderately so. If a broom-straw, pushed through the thick part of the cake, comes out clean and free from dough, the cake is done.

6. When you take the cake from the oven, do not remove from the pans until it is somewhat cool—not sooner than fifteen minutes. When you take it from the pans, do not turn it over; set it down on a clean cloth, on its bottom, and cover with another clean cloth.

These directions have as many parts as an old-fashioned sermon. Fortunately they are not so long.

III. Icing, Glazing and Ornamenting.

1. A GLAZED shallow earthen dish should be used in making the icing.

2. Allow a full quarter of a pound, or more, of the finest white sugar to the white of each egg.

3. Lemon-juice and tartaric acid whiten the icing. If used, more sugar will be required.

4. Sprinkle the egg with part of the sugar, and beat, adding more sugar from time to time. If you use flavoring, add it last.

5. Dredge the cake thoroughly with flour after it is baked; then wipe it carefully before icing or frosting. It will then spread more kindly.

6. Put the frosting on in large spoonfuls. Begin in the center and spread with a thin-bladed knife or spatula, dipped from time to time in ice-water.

7. Let the frosting dry in a cool place.

IV. Recipes for Frosting.

TAKE the whites of eight eggs; beat to a stiff and perfect froth. Add pulverized white sugar, two pounds; starch, one tablespoonful; pulverized gum Arabic, one-half ounce, and the juice of a lemon. Sift sugar, starch and gum Arabic into the beaten eggs, and stir until perfectly firm.

Beat the white of an egg until you can turn the plate over without the egg running off, then add five heaping tablespoonfuls of pulverized sugar and one of starch. This quantity will frost one small cake. Flavor to taste.

Glazing.—Put into a porcelain or other glazed vessel, with a little water, the white of one egg well beaten, and stirred well into the water; let it boil, and whilst boiling, throw in a few drops of cold water. Then stir in a cupful of pounded sugar. This must boil to a foam, then be used; this makes a nice glace for cakes.

V. Ornamenting Cakes.

FOR figures or flowers, beat up two eggs, reserving a third (white) till the cake has become dry after icing. Then insert a clean glass syringe into the remainder, and direct as you choose over the iced cake. Dry again. Ripe fruit may be laid on the icing when about half dry, with a very pretty effect, such as berries, etc. Save a little icing out, dilute with rosewater, and put on when that first done is dry. It gives a smooth, gloss.

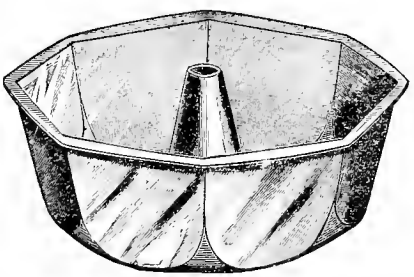
The ornamentation may be colored pink by mixing a very little carmine or strawberry juice in the egg. The yellow rind of lemons, put in a bag and squeezed hard

into the icing will give a yellow. So will a little butter-color, or preparation of anatto. For raised figures formed of frosting, a cone of strong white paper, rolled, with a proper orifice at the bottom, answers well, since it may be held upright, and easily directed to make the desired figures.

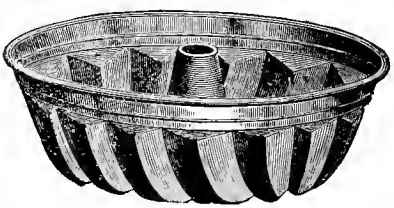
VI. Special Preparations.

CHOCOLATE preparation is made as directed for other frosting, with the whites of two eggs, one and a half cupfuls of best white ground sugar, six tablespoonfuls of grated chocolate and two tablespoonfuls of vanilla. Spread between the layers and on top of the cake, and serve while fresh, or when not more than one day old.

Ice-Cream Icing for Cake.—This is used for white cake: Take two cups of white sugar boiled to a thick syrup; add three teaspoonfuls of vanilla, and when cool, the whites of three eggs beaten to a froth; flavor with two teaspoonfuls of citric acid.



OCTAGON CAKE-MOULD.



TURK'S-HEAD CAKE-MOULD.

VII. Fruit Cake—Dark.

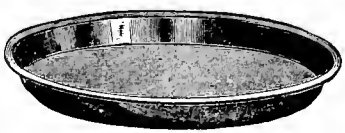
THE quantity of fruit is according to how rich the cake is to be made. The proportions for a rich, dark cake may be: Two pounds of raisins (stoned), two pounds of currants, one pound of almonds (blanched), one pound of citron or candied peel and fruit, one pound of moist sugar, one pound of butter, one pound of flour, one dozen eggs, one teaspoonful of mace, one tablespoonful of cinnamon, one nutmeg, one wineglassful of brandy, and one of wine. The fruit should be cut up rather coarse, and the almonds in not more than three pieces. Roll the fruit in flour to separate it, reserving some almonds and citron for sticking in the top of the cake, but entirely out of sight. Beat the fruit into the eggs after they have been perfectly whisked; also the butter and sugar after they are creamed together. Let the rest of the flour be lightly stirred in just before putting the cake to rise. Put embers under it, and let it rise for three hours. Bake slowly for three hours, or until, by trying with a straw, you find it quite done. When taken from the oven, let the cake stand in the pan at least two hours, or if it is very large, leave it in a warm place all night. It will then be ready for frosting, and will keep indefinitely in a dark, cool place. The pan in which it is baked must be lined with buttered white paper. The white paper is also used for pound cake.

VIII. Rich Pound-Cake.

TAKE one pound each of white sugar, butter, and flour; ten eggs, a wineglassful of brandy, half a nutmeg, and a teaspoonful of vanilla or essence of lemon. Beat the sugar and butter to a cream, whisk the eggs to a froth, and beat all the ingredients together until perfectly light. Bake in a moderately heated oven an hour. Turn the cake out of the tin, invert it, and set the cake on the bottom to cool. Put on the frosting when cold.

Cocoanut Pound-Cake.—This is made with one pound of sugar, half a pound of butter, one teacupful of fresh milk, one pound of flour, one cocoanut grated, four eggs, the peel of half a lemon grated, or half a teaspoonful of essence of lemon, and a teaspoonful of carbonate of soda. Make as directed for pound-cake, but put in the cocoanut last. Bake in buttered tins, the cake-batter being put in an inch deep. The heat should be rather quick, and the cake is to be iced as directed for fruit cake.

SPONGE-CAKE PANS.



DEEP JELLY-CAKE PANS

IX. Miscellaneous Cakes.

Roll Jelly Cake.—Take one cupful of white sugar, one-half teacupful of sweet milk, two eggs, one cupful of flour, two teaspoonfuls of cream of tartar, one-fourth of a teaspoonful saleratus, a pinch of salt, and such flavoring as you like. This will make two cakes in a square tin. Have the oven ready, put the cakes in, and while they are baking, get a cloth and the jelly ready on the table. As soon as they are baked, take them out and turn them one at a time on the cloth, spread quickly with jelly or marmalade, and roll up tightly in the cloth and lay them where they will cool. Handle them carefully or they may fall. Cut them with a sharp knife in slices.

Sponge Cake.—Take one pound of granulated sugar beaten with the yolks of ten eggs. Grate into this the yellow rind of two lemons, and add the juice of one; then beat the whites of the ten eggs separately, very light, and add the same, stirring lightly together. To this add three-fourths of a pound of flour, and stir lightly without beating. This will make three good-sized loaves. Care must be taken in baking not to put the pans in too hot an oven.

French Cream Cake.—Take three eggs, one cupful of sugar, one and a half cupfuls of flour, one teaspoonful of baking powder, and two tablespoonfuls of cold water. This is enough for two pans. Split the cakes while warm and spread the custard while hot between them.

To make the custard, boil nearly one pint of sweet milk. Take two tablespoonfuls of corn starch. Beat up with a little milk to this. Add two well-beaten eggs.

When the milk has boiled up stir this in slowly with nearly a teacupful of sugar. When almost done add half a cupful of butter and flavor to taste.

Delicate Cake.—Take one and one-half cupfuls of white sugar, half a cupful of butter; rub these to a cream. Add half a cupful of sweet milk, in which dissolve half a teaspoonful of soda, and two cupfuls of flour, in which rub one teaspoonful of cream of tartar; add a little salt and flavor with vanilla or lemon. Beat the whites of four eggs to a stiff froth, and add last. Bake slowly an hour in a moderate oven. This recipe will make a two-quart basin loaf, and if the proportions are followed exactly, a beautiful cake will be the result.

Marble Cake.—The white part is made with one-half cupful of white sugar, one-half cupful of butter, half a cupful of sweet milk; whites of four eggs, two and one-half cupfuls of flour, one teaspoonful of baking powder. Flavor with lemon.

For the spiced part take one cupful of brown sugar, one-half cupful of molasses, one-half cupful of butter, one cupful of sour milk. Take the yolks of five eggs, and the white of one egg, two cupfuls of flour, one teaspoonful of cinnamon, one of cloves, one nutmeg, one-half teaspoonful of soda.

Orange Cake.—Use one cupful of butter, one of sweet milk, two of sugar, two teaspoonfuls of baking powder, five eggs, reserving the whites of three, to be beaten to a stiff froth to go between the cakes. The remainder of the five eggs must go in the batter. Three and a half cupfuls of flour; grate two oranges (picking out the seeds and large pieces) into the batter. Take two cupfuls of pulverized sugar, beat with the reserved whites as frosting; then put between cakes as you would jelly cake.

Drop Cakes.—Take one pound of flour, half a pound of sugar, half a pound of butter and three eggs. Beat the butter and flour to a cream, beat the eggs separately, add the yolks and part of the flour, then the whites and the remainder of the flour. Stir in half a pound of currants, a quarter of a pound of citron, and a teaspoonful of mace or cinnamon. Drop with a spoon upon flat tins, and sift sugar over them.

Lady Fingers.—Beat the yolks of four eggs with a quarter of a pound of sugar until smooth and light; whisk the whites of the eggs and add to these, and sift in a quarter of a pound of flour. Make into a smooth paste, and lay it on buttered paper, in the size and shape the cakes are required. Bake quickly. While hot, press two of the cakes into one on the flat side.

Newport Cake.—Sift one quart of flour; add three eggs, three tablespoonfuls of white sugar, three of butter, two teaspoonfuls of cream tartar, one of soda, one cupful of sweet milk, or sufficient to make a stiff batter. Bake quick and eat warm or cold. This is a superior tea cake.

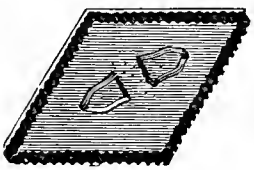
A Nice Cake.—Take two and one-half pounds of flour, one and one-fourth pounds of pulverized white sugar, ten ounces of fresh butter, five eggs, well beaten, one-eighth ounce of carbonate of ammonia, one pint of water; milk is better if you have it. Roll out, cut into cakes and bake. While yet hot, dredge over with coarse sugar.

X. More Good Cakes.

Children's Party Cakes.—Take three heaping tablespoonfuls of powdered sugar, two of butter, one of maizena or corn starch, one egg; put with this two cupfuls of flour, half a cupful of sweet milk, a teaspoonful of cream of tartar, half a teaspoonful of soda, a pinch of salt, and Zante currants. Roll this out in powdered sugar, cut the dough in strips, and twist round a thimble-sized pin. Sprinkle over this candied caraway-seeds, and bake in a brisk oven on flat tins. These are called children's party cakes, and also "goody" cakes.

Scotch Cake.—Take one pound of fine flour, a half-pound of fresh butter, a half-pound of finely sifted loaf sugar; mix well in a paste, roll out an inch thick in a square shape, pinch the edges so as to form small points; ornament with comfits and orange-peel chips; bake in a quick oven until of a pale lemon color.

Rice Cake.—Take about four ounces of rice flour, sift three ounces of wheat flour into it, add eight ounces of granulated sugar, the rind of a lemon grated fine, six eggs, using all the yolks, and but half the whites. Beat the whole together for about twenty minutes, and bake about three-quarters of an hour.



CAKE-CUTTER.

Tea Cake.—Break one egg into a teacup. Fill the cup with sweet milk. One cupful of sugar, one-half cupful of butter, a little nutmeg, one teaspoonful each of saleratus and cream of tartar. Flour to make it the consistency of common sponge cake.

Christmas Cake.—Two eggs, one-half cupful of butter, one cupful of molasses, one cupful of raisins, two cupfuls of flour, and various spices. Mix and bake in a rather brisk oven.

Taylor Cake.—Two and one-half cupfuls of flour, one and one-half cupfuls of sugar, one-half cupful of butter, one-half cupful of milk, one egg, one-half teaspoonful of soda, and with or without fruit.

Silver Cake.—Take one half coffee-cupful of butter, one and one-half cupful of sugar, two cupfuls flour, one-half cupful milk, one teaspoonful cream of tartar, one-half teaspoonful soda and the whites of eight eggs.

Gold Cake.—Use the same ingredients, and proceed in the same manner, only substituting the yolks of the eggs.

"Widow's Cake."—A palatable cake to be eaten as bread or rusks at tea is made with two cupfuls flour, one of meal, teaspoonful soda; one cupful molasses, two eggs, salt. Mix with warm milk. Bake in a quick oven.

Spice Cake.—One cupful of sugar, one cupful of sour milk, one cupful of raisins, one egg, a nutmeg, one teaspoonful of cloves, two teaspoonfuls of cinnamon, one teaspoonful of soda and three cupfuls of flour. Bake slowly but steadily until done.

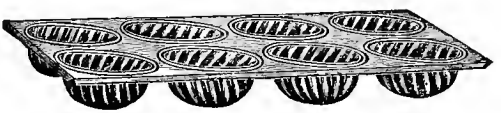
ANOTHER.—One cupful butter, one of brown sugar, one and one-half of sour milk, one pint molasses, one tablespoonful saleratus, three eggs, cinnamon, cloves, allspice, nutmegs, citron, currants, raisins. Stir stiff with flour.

Hickory-Nut Cake.—Take a half cupful of butter, two cupfuls of sugar and four eggs beaten separately; then three cupfuls of flour, one-half cupful of sweet milk, two teaspoonfuls of baking powder, two cupfuls of hickory-nut meats cut fine, with one teaspoonful extract vanilla.

XI. Gingerbread and Other "Homely" Cakes.

Ginger Snaps.—One cupful of brown sugar, one cupful of molasses, one cupful of lard, two eggs, a small teacup half full of boiling water, two teaspoonfuls of ginger, two of cinnamon, a teaspoonful of saleratus. Roll thin, cut out, and bake in a quick oven.

Ginger Cookies.—One cupful of molasses, one-half cupful of sugar, two-thirds cupful of butter, one-half cupful of water, one egg, two teaspoonfuls of saleratus, one-half teaspoonful of alum, one teaspoonful of ginger, flour enough to roll out soft. Bake quick.



COOKIE-PANS.

Sponge Gingerbread.—Sift two teaspoonfuls of soda and a dessert-spoonful of ginger, in two cupfuls of molasses. Stir thoroughly, and add four well-beaten eggs, one cupful of butter, melted, one cupful of sour milk or buttermilk, in which is dissolved one teaspoonful of soda. Add flour until the whole is of the consistency of a pretty thick batter. Make into two loaves and bake.

Soft Gingerbread.—Take one cupful of molasses, one cupful of sugar, one cupful of sour milk, half a cupful of butter, five cupfuls of sifted flour, and somewhat more than half a teaspoonful of soda. Melt the butter in the molasses and sugar, with the soda, add the ginger, and, if you like, a little cloves, the sour milk and flour. The cake should be just stiff enough (a thick batter) to rise nicely in baking and not fall afterwards.

Ginger Cake.—Two cupfuls molasses, one cupful butter, one and a half cupfuls sour milk, three and a half cupfuls flour, three eggs, two teaspoonfuls saleratus, one tablespoonful ginger, one tablespoonful cinnamon, one tablespoonful cloves.

Cookies.—One cupful of white sugar, rolled fine, and mixed with a half-cupful of butter; a half cupful of sour cream, mixed with a half teaspoonful saleratus. Add two eggs thoroughly beaten. Season with caraway-seeds or nutmeg. Roll thin, sprinkle sugar on. Roll lightly once, cut them out in a circular shape and bake them in a quick oven.

Soda Cakes.—Take one quart of flour, one teaspoonful of soda, and one of cream of tartar, dissolved in hot water; one tablespoonful of lard and one of butter, rubbed into the flour; a little salt, mix soft with sour milk or buttermilk, and cut with a tin in round cakes; bake in a quick oven.

Short-Cake.—Mix with a pint of flour a lump of butter the size of an egg, rub up well with baking powder, or use two teaspoonfuls of cream of tartar in flour;

powder fine one teaspoonful saleratus. Add one cupful of cold water. Make a stiff batter; add flour if needed. Bake on tin for tea. If you use buttermilk you will not need cream of tartar, nor as much butter.

Custard Cake.—Two cupfuls powdered sugar, one-half cupful sweet milk, six tablespoonfuls melted butter, one teaspoonful baking powder, two and one-half cupfuls flour; bake as for jelly cake, and when cool, add the following custard: One pint milk, three eggs, sugar and flour to suit the taste, and prepare as for boiled custard.

Drop Johnnies.—One cupful sugar and two eggs well beaten together, one cupful cream, three cupfuls buttermilk, one large heaping teaspoonful of saleratus. Salt and spice to suit your taste. Thicken with flour to a stiff batter. Drop in hot fat, a spoonful at a time. Fry the same as fried cakes.

Virginia Apple Cake.—One cupful of bread dough, one and a half cupfuls of sugar. When ready, roll an inch thick, put it in a long pan, then slice good baking apples thin, and put smoothly over the dough; sprinkle sugar, butter and cinnamon over, and bake.

Pork Cake.—Chop one pound fat pork very fine. Stone and chop one pound raisins. Pour a pint of boiling water over the pork. Use one cupful of molasses, two of sugar, eight of flour, one tablespoonful ground cloves, one of cinnamon, one of saleratus, one egg—the white to be added last.

Yankee Doughnuts, Raised.—Heat a pint of milk just lukewarm, and stir into it a small cupful of melted lard, and sifted flour until it is a thick batter; add a small cupful of domestic yeast, and keep it warm until the batter is light; then work into it four beaten eggs, two cupfuls of sugar, rolled free from lumps, a teaspoonful of salt and two of cinnamon. When the whole is well mixed, knead in wheat flour until about as stiff as biscuit dough. Set it where it will keep warm until of a spongy lightness; then roll the dough out half an inch thick and cut it into cakes. Let them remain until light, then fry them in hot lard.

Fried Cakes.—Take four cupfuls of white sugar, four of buttermilk, one of butter, two eggs, two teaspoonfuls of soda. Season with cinnamon, mix quite hard, roll half an inch thick, cut in rings. They will fry much nicer than when twisted.

Griddle-Cakes.—To one quart of flour add one teaspoonful of cream of tartar and one three-fourths full of soda, mix with sour or butter milk, and bake on a griddle; season to taste. Buttermilk cakes made the same way, adding two eggs, are very [illegible]

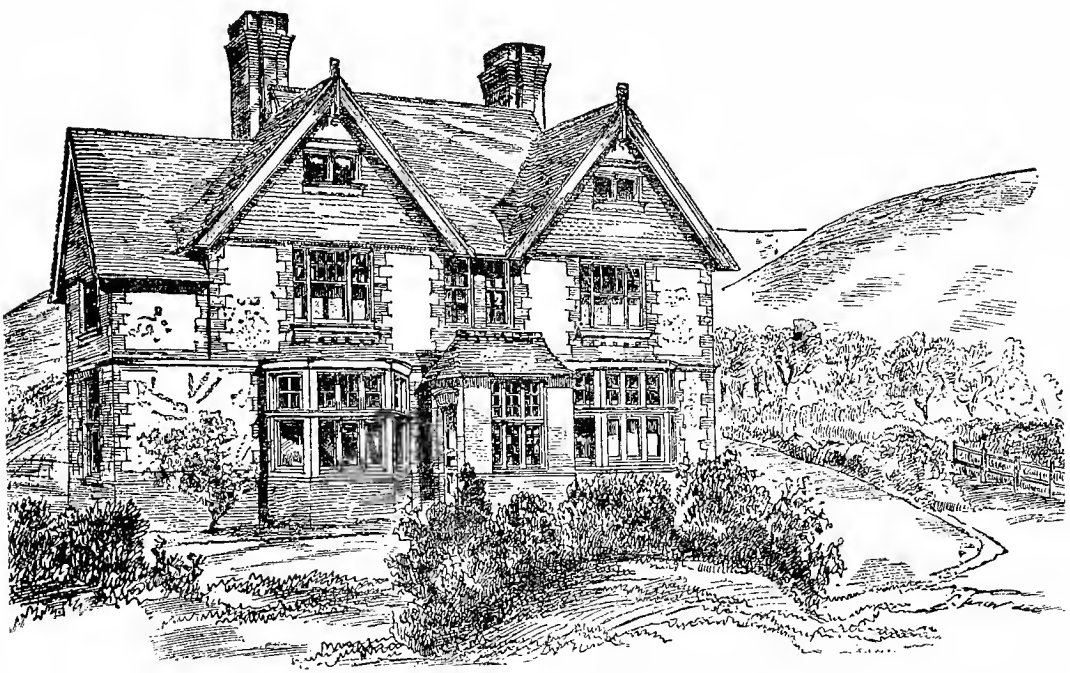
Coffee Cake.—One teacupful of brown sugar, one of molasses, one of lukewarm strong coffee, one egg, one cupful of butter, one teaspoonful of soda, one pound of raisins. Use plenty of spice. This cake is much nicer for dipping in coffee if it is not cut until it is several days old.

XII. The Housewife's Table of Equivalents.

Often in giving recipes—cup, wineglass, spoon, etc., are mentioned. It is the

usual way in which ladies measure, and the majority of the recipes we have given were furnished by ladies who are excellent cooks. The following table is one of equivalents that will be found approximately correct.

Wheat flour—one pound is	One quart.
Indian meal—one pound two ounces are	One quart.
Butter, when soft—one pound is	One quart.
Loaf sugar, broken—one pound is	One quart.
White sugar, powdered—one pound one ounce are	One quart.
Best brown sugar—one pound two ounces are	One quart.
Ten eggs are	One pound.
Sixteen large tablespoonfuls are	One-half pint
Eight large tablespoonfuls are	One gill.
Four large tablespoonfuls are	One-half gill.
Two gills are	One-half pint.
Two pints are	One quart.
Four quarts are	One gallon.
A common-sized tumbler holds	One-half pint.
A common-sized wineglass holds	One-half gill.
A large wineglass equal to	Two ounces.
A tablespoonful equal to	One-half ounce.
A teacup holds	One gill.
A large wineglass holds	One gill.
Forty drops are equal to	One teaspoonful
Four teaspoonfuls are equal to	One tablespoonful.



ENGLISH COUNTRY HOUSE.—BRICK WITH STONE TRIMMINGS.

CHAPTER IV.

BEVERAGES, ICES AND CANDIES.

I. PURE WATER AS A BEVERAGE.—II. TEA AND COFFEE.—III. HOW TO MAKE TEA.—IV. THE TEA-MAKING OF VARIOUS PEOPLES.—V. A CUP OF COFFEE.—VI. CHOCOLATE.—VII. REFRESHING DRINKS.—VIII. SUMMER DRINKS.—IX. TOMATO BEER.—X. ICE CREAM AND WATER ICES.—XI. CANDY-MAKING.—XII. CANDIED FRUIT.

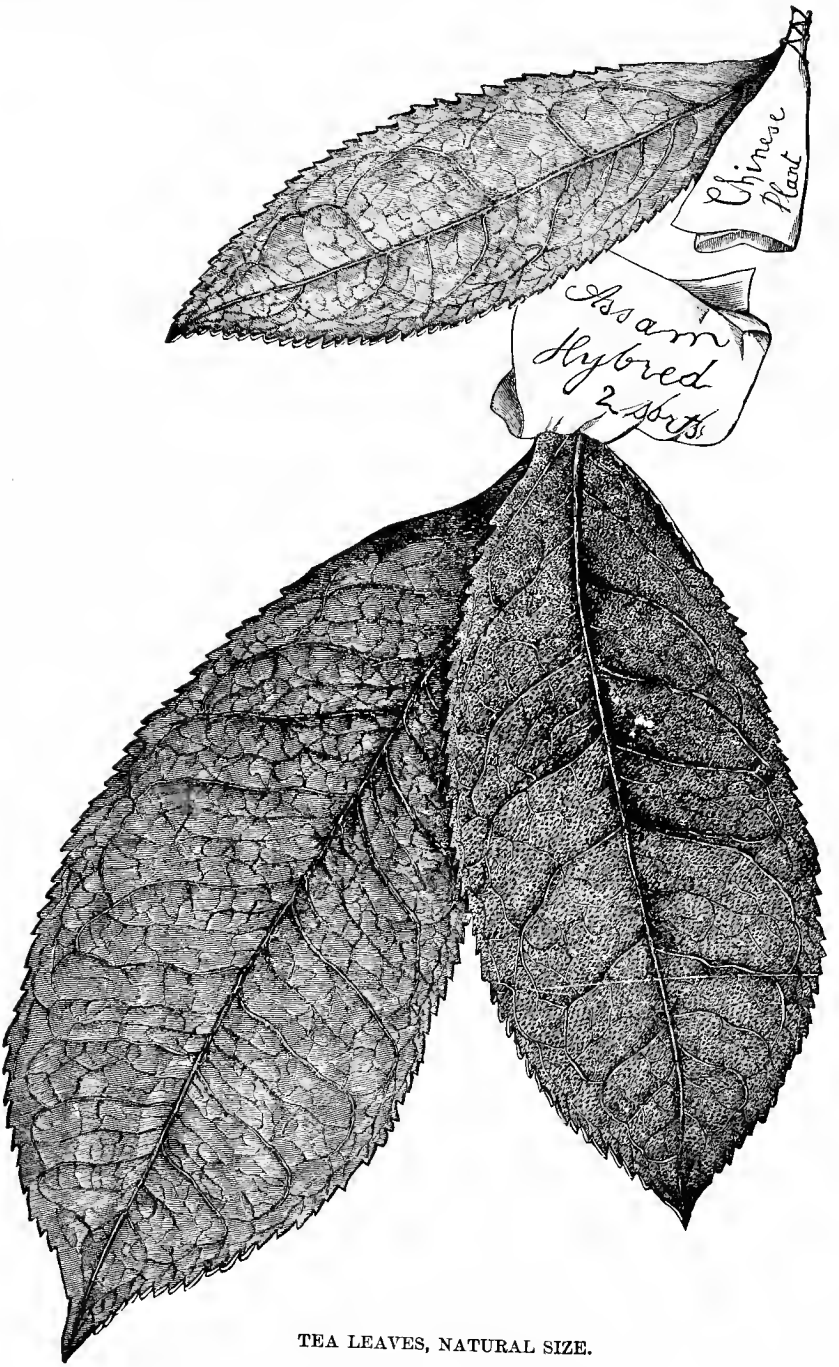
I. Pure Water as a Beverage.

NO person, now-a-days, can altogether get along without some beverage other than pure water. Not that the water drunk by man *is* pure; none of it is, for the minerals contained in the purest spring water, from the chemist's standpoint render it impure, but *not*, on this account, unhealthful. In fact, the lime, soda, magnesia, and other minerals of spring and well water, if it is in no way impregnated by leachings of the house or barn-yard, or uncontaminated with sewage, is more healthful than chemically pure water. But if impregnated with these last-named impurities, it is more deadly than the miasma of Roman marshes in the dog-days.

WATER-FILTER AND COOLER.

Impurities in Well-Water.—The water of a well may be bright, sparkling and most pleasant to the taste, and yet contain the deadly typhus and noxious germs, bringing diphtheria, meningitis, and other diseases that so mysteriously appear in neighborhoods apparently good in sanitary surroundings. How, then, do these germs reach a well, sunk in strong clay to a living stream of water, deep in gravel below? They come in by the surface water. The roots of the willows and most other trees go to water if they can. Every insect burrowing in the soil must have water, and they invariably burrow there, especially in great droughts, and seek the water of the well. Their burrows convey water from cesspools, house-drains, barn-yards, etc., for considerable distances, through the otherwise impervious clay. In digging or boring a well, the section down to, and partly into, the impervious clay should be larger than the rest, and strongly cemented with the best water lime at the back, and the stone or brick laid with the same material. But, after all, the only safe way to escape impurities is to boil all the water that is used for drinking. If the water is muddy, or has other mechanical impurities, it may be improved by filtering. But water is not, never has been, and never will be, the exclusive beverage

of civilized man. It is not so of even the most savage nations. Let us, therefore,



TEA LEAVES, NATURAL SIZE.

give some of the more innocent and pleasant of the artificial beverages.

II. Tea and Coffee.

Tea, to be good, must be fresh, unadulterated, and be kept dark, and away from the air.

Roasting Coffee.—Coffee when roasted, and especially when ground, loses its aroma. If roasted too fast or too much, it is little better than so much charcoal. Hence it should be roasted in an implement made for the purpose, or else in a closed vessel slowly and with constant motion. If a little butter and sugar be beaten together and added to the coffee after it becomes hot, it will assist in holding the aroma, the essential part of coffee.

III. How to Make Tea.

The old-fashioned rule, and a good one, is a heaping teaspoonful for each person and an extra one for the pot. For, unlike the Chinese, we drink tea strong, and with milk or sugar, or both. Tea should be made with soft water. Filtered rain-water is good. One way is to scald a metal teapot, put in the tea, pour in half the required quantity of boiling water, cover the pot with a "cosey," (a quilted cover to slip over the pot to keep it hot), and at the end of ten or fifteen minutes add the other half of the water. It is then ready to be poured into hot teacups.

Serve by filling the cups half full. Then add more water to the pot and fill the cups, not too full.

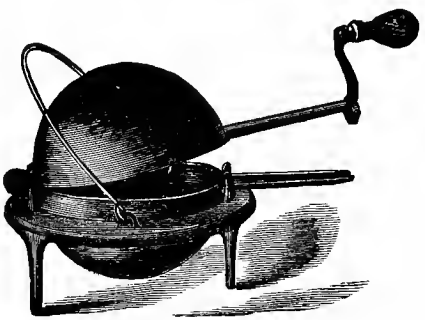
Another way of making tea is to scald the pot, again fill it with boiling water, then put in the proper quantity of tea and let it stand, covered, until the leaves settle to the bottom of the pot, or about ten minutes.

IV. The Tea-Making of Various Peoples.

The Chinaman puts his tea in a cup, and pours hot water upon it, and drinks the infusion of the leaves without addition. The Japanese triturates the leaves before putting them into the pot. In Morocco, they put green tea, a little tansy and a great deal of sugar in the teapot, and fill up with boiling water. In Bokhara, every man carries a small bag of tea about with him, a certain quantity of which he hands over to the booth-keeper whom he patronizes, who concocts the beverage for him. The Bokhariote tea-toper finds it as difficult to pass a tea-booth as our dram-drinker does to go by a whiskey-shop. His breakfast beverage is Schitschaj, that is, tea flavored with milk, cream or mutton fat, in which bread is soaked. During the daytime, sugarless green tea is drunk, with the accompaniment of cakes of flour and mutton suet. It is considered an inexcusable breach of manners to cool the hot cup of tea with the breath; but the difficulty is overcome by supporting the right elbow in the left hand and giving a circular movement to the cup. How long each kind of tea takes to draw is calculated to the second; and when the teapot is emptied it is passed round among the company for each tea-drinker to take up as many leaves as can be held between the thumb and finger—the leaves being esteemed by these people an especial dainty.

V. A Cup of Coffee.

SHERBADDIN, an old Arab author, asserts that the first man who drank coffee was a Mufti of Aden, who lived about A. D. 1500, or, as he puts it, in the ninth century of the Hegira. Even Arab authors should always leave room for a proviso. Perhaps some obscure person whose name has never come down to posterity, may have seen goats get "skittish" from eating the berries, as is related of a certain Dervish who is also credited with thus having discovered the virtue of *cahui*, as it was originally called. Coffee is good enough English, though an ex-alderman of Chicago is said to have spelled it without using a single correct letter, "kawphy." He did, however, get in two letters of the original name. He spells the name of his adopted city "Shecawgow."



COFFEE-ROASTER.

How to Make Coffee.—There are many ways of making it. It is brewed, boiled, filtered and generally baked, not roasted. We have shown that it should be roasted. Good coffee is made by taking freshly ground coffee (or if cold, warm the ground coffee), at the rate of four heaping tablespoonfuls for each three cups, on the principle of one for the pot. Scald the pot, put in the coffee, pour on boiling water, let it steep five minutes, strain, and then let it just boil up. If you have a filtering machine, patent digester, etc., use if you like.

When coffee is made it should be drunk at once. The cups should be hot, the cream thick, well stirred, and the sugar white. If you have bought whole coffee, of good quality; and if you have dried, roasted, and ground it yourself, there is no reason why you, the farmer's wife, with cream at home, should not have coffee of the best.

Artificial Cream for Coffee.—Beat well one egg, with one spoonful of sugar; pour a pint of scalding hot milk over this, stirring it briskly. Make it the night previous.

VI. Chocolate.

THE rule for chocolate is, two ounces of the cake, grated or thinly sliced, to each pint of boiling milk. Put the chocolate into a pot fitted with a "muller," pour on the boiling milk by degrees, mulling it as you proceed, over a slow heat, until it is hot and frothy. Or it may be frothed, fairly, with any of the modern whiskers for beating eggs.

When chocolate is used every day, a cake of chocolate is dissolved in a pint of boiling water by mulling it, but not on the fire. When mulled, set it on the fire until it boils up. It will keep ten days or more in a cool place. When used, mix in proper proportion with milk, and mull as heretofore directed.

VII. Refreshing Drinks.

Most persons drink too much, and, especially in hot weather, too much at a time. To drink a little slowly, is the way to quench thirst. Ice-water, especially, should be drunk sparingly. A most excellent substitute for it is pounded ice, taken in small lumps in the mouth, and allowed to dissolve upon the tongue. This will prove refreshing, and much more enduring in its effects.

To Make Lemonade.—Roll the lemons until they become soft. Grate the rinds, cut the lemons in slices, and squeeze them into a pitcher (a new clothes-pin will answer for a squeezer in lieu of something better); pour in the required quantity of water, and sweeten according to taste. The grated rinds, for the sake of their aroma, should be added to it. After mixing thoroughly, set the pitcher aside for half an hour; then strain the liquor through a jelly-strainer, and put in the ice.

Travelers may carry a box of lemon sugar, prepared from citric acid and sugar, a little of which in a glass of ice-water will furnish quite a refreshing drink, and one that oftentimes averts sick-headache and biliousness. Citric acid is obtained from the juice of lemons and limes.

Cherry Syrup.—Take six pounds of cherries, and bruise them; pour on a pint and a half of hot water, and boil for fifteen minutes; strain through a flannel bag, and add three pounds of sugar; boil half an hour or more, or until the liquid will sink to the bottom of a cup of water (try it with a teaspoonful of the liquid); then turn into jelly-cups, and cover with paper dipped in the white of an egg. A syrup may thus be prepared of any fruit.

To Prepare the Drink.—Put a spoonful of the jelly in a goblet of water, and let it stand about ten minutes; then stir it up, and fill it with pounded ice. Currants and raspberries made into "shrub," furnish a pleasant and cooling drink when mixed with ice-water. Pounded ice is also an agreeable addition to a saucer of strawberries, raspberries or currants. Pound it until it is almost as fine as snow, and spread it over the berries. With fruit it is also an excellent substitute for cream.

VIII. Summer Drinks.

Spruce Beer.—Allow an ounce of hops and a tablespoonful of ginger to a gallon of water. When well boiled strain it, and put in a pint of molasses and half an ounce or less of the essence of spruce; when cold add a teacupful of yeast; put it in a clean, tight cask (a jug will do), and let it ferment for a day or two; then bottle it for use—you will find it good after three days.

Beer of Sulphuric Acid.—Take of dilute sulphuric acid and concentrated infusion of orange-peel, each twelve drachms; syrup of orange-peel, five fluid ounces. This quantity is added to two imperial gallons of water. A large wineglassful is taken for a draught, mixed with more or less water according to taste. This beer is entirely harmless, even if taken in considerable quantities, and is refreshing in hot weather.

Cream of Tartar Beer.—Mix two ounces of cream of tartar, three pounds of

brown sugar, three quarts of yeast. To be mixed and allowed to work. This makes ten gallons, and should be drunk as soon as worked. A strong syrup of pie-plant stalks makes an excellent beer prepared as above, but without the tartaric acid.

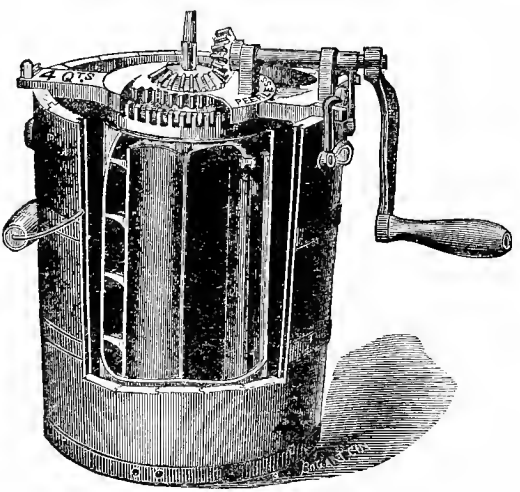
Beer of Various Fruits.—Have two quarts of water boiling, split six figs, and cut two apples into six or eight slices each; boil the whole together twenty minutes; pour the liquid into a basin to cool, and pass through a sieve, when it is ready for use. The figs and apples may be drained for eating with a little boiled rice. A delicious beverage may be made from currants, cherries or blackberries by this recipe.

Cream Beer.—Two and one-fourth pounds white sugar, two pounds of tartaric acid, and the juice of two lemons and three pints of water. Boil together five minutes. When nearly cold, add the whites of three eggs well beaten, half a cupful of flour well beaten, one-half ounce of wintergreen essence. Bottle and keep in a cool place. Use two tablespoonfuls of the syrup in a tumbler of ice-water. Add one-fourth teaspoonful of soda just at the moment you wish to drink, but shake the bottle of syrup before using. It is cool and refreshing.

IX. Tomato Beer.

GATHER the fruit, stem, wash and mash it; strain through a coarse linen bag, and to every gallon of the juice add three pounds of good brown sugar. Let it stand nine days, and then pour it off from the pulp which will settle in the bottom of the jar. Bottle it closely, and the longer you keep it the better it is. Take a pitcher that will hold as much as you want to use, fill it nearly full of fresh sweetened water, add a few drops of essence of lemon. To every gallon of sweetened water add a half-tumblerful of beer. This is a favorite drink in the Southern States of America, and is healthful.

Home-Made Bitters. — Take half an ounce of the yolk of fresh eggs carefully separated from the whites; half an ounce of gentian-root; one and a half drachms of orange-peel, and one pint of boiling water. Pour the water hot upon the ingredients mentioned, and let them steep in it for two hours; then strain, and bottle for use.



ICE CREAM FREEZER—INTERNAL ARRANGEMENT.

X. Ice Cream and Water Ices.

ICE cream is a preparation of milk or cream, with egg, sugar and flavoring, and frozen in an ice cream freezer. Water ices are the juices of fruits sweetened with sugars, syrup, and then frozen like ice cream. Ices are often made with fruit flavors chemically prepared. They should never

be swallowed unless you know that they are made of the juices of real fruits. The ice cream of cheap restaurants, also, is often made of the most horrible compounds, including French clay and poisonous colorings. It is often, like the lemonade sold by circus-men, without a particle of what should constitute it—except the water—but much that should not be there. Ice cream and water ices are easily made by any family having ice.

Ice Cream.—In every quart of cream mix six ounces of crushed white sugar, and flavor with extract of vanilla, strawberry, pineapple, lemon or other flavor you may like. Add the white of an egg, frothed. Mix the whole together by thoroughly beating it, and stir in an ice cream freezer, until fully congealed.

Water Ice.—Water ices are made by making a syrup of white sugar of the proper sweetness. Then add the fruit-juice, the whites of eggs, dilute and freeze in the ice cream freezer. A few trials will enable you to make it to your taste. Try the syrup of a strength, first, sufficient to bear up a fresh egg, so that a section of the egg the size of a ten-cent piece shows above the surface, and you will soon learn how to vary it.

XI. Candy-Making.

Candy can, probably, be bought more cheaply than it can be made at home. Home-made candy, however, is pure. Candy sold at, or near, the price of sugar is not pure.

Molasses Candy.—We give two excellent recipes:

1. Take two cupfuls of molasses, one cupful of sugar, one tablespoonful of vinegar, and a piece of butter the size of a hickory-nut. Boil briskly twenty minutes, stirring all the time. When cool, pull until white.

2. Take one large coffee-cupful of molasses and two very large tablespoonfuls of sugar, and boil as rapidly as possible for twenty minutes. Try if it is brittle by dropping into cold water. When done, rub one-half teaspoonful soda smooth, and stir dry into the boiling candy. Mix it thoroughly and pour into buttered pans. Stir while boiling to keep it from burning. Do not pull. If you like pop-corn balls, pop it fresh, and stir into a part or whole of it.

Sugar Candy.—Six cupfuls sugar, one of vinegar, one of water, one spoonful of butter, and one teaspoonful of soda dissolved in a little hot water; boil all together without stirring. When it becomes hard, not brittle (test by dropping a little into cold water), flavor with lemon, wintergreen or peppermint, and turn out on buttered plates to cool. It is nice pulled, or left on the plate and cut in squares.

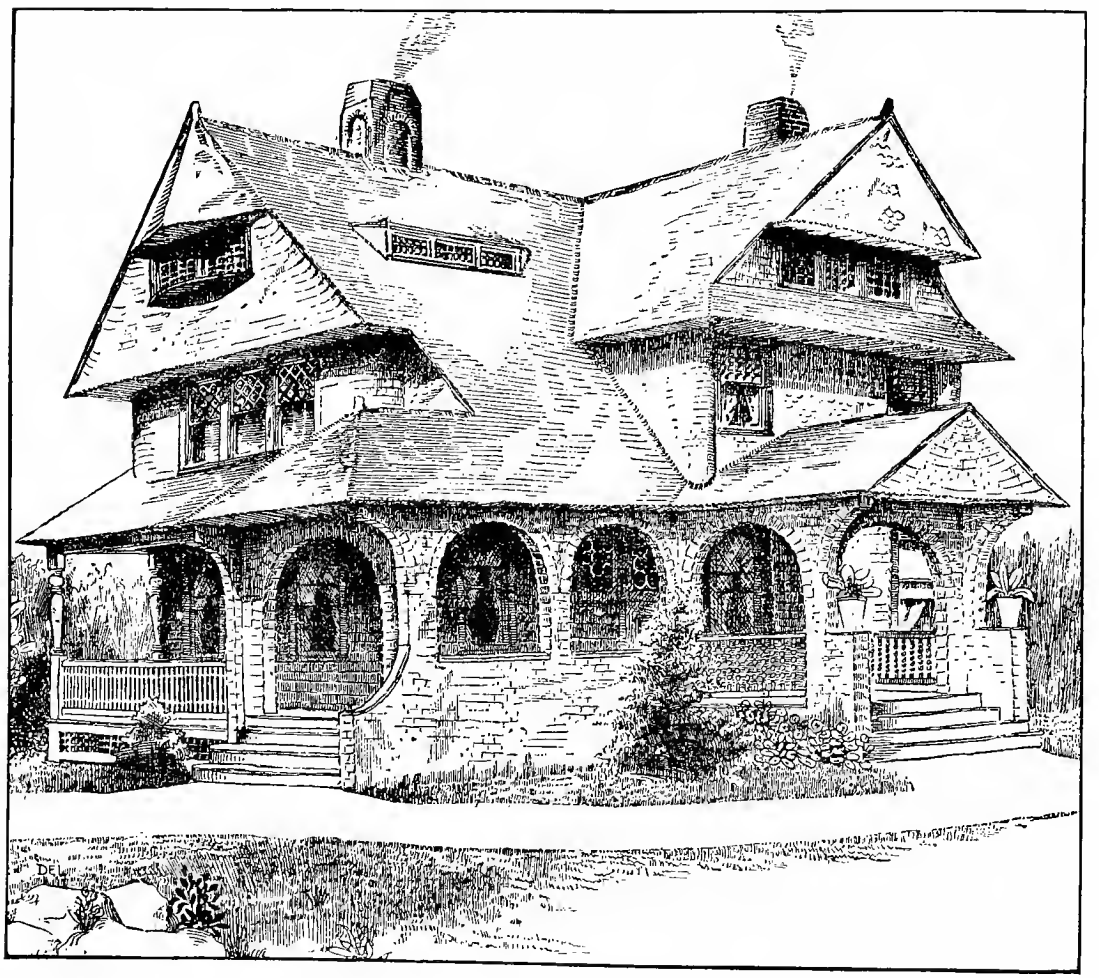
White Sugar Candy.—Two cupfuls of white sugar, half a teaspoonful of cream of tartar, a cupful of cold water, and teaspoonful of butter. Boil without stirring.

Chocolate Caramels.—One cupful of molasses, one cupful of brown sugar, one cupful of milk, one-half cupful of grated chocolate, butter the size of an egg. Boil half an hour.

Cocoanut Candy.—Two cupfuls of white sugar, one-fourth cupful of water; boil; put the pan in a larger pan of water, and stir until cool; when it begins to get somewhat stiff and cool enough, stir in the grated cocoanut, and stir until cold. Cut into cakes. The meats of any nuts, chopped or grated, may be used. The name of the candy coming from the nuts.

XII. Candied Fruit.

After peaches, plums, citrons or quinces have been preserved, take the fruit from the syrup and drain it in a sieve. To a pound of loaf sugar put half a teacupful of water; when it is dissolved, set it over a moderate fire; when boiling-hot, put in the fruit; stir it continually until the sugar is candied about it; then take it upon a sieve, and dry it in a warm oven or before a fire. Repeat this two or three times, if you wish.



A SHOWY HOUSE OF SEVEN ROOMS.

CHAPTER V.

PRESERVING, DRYING AND CANNING FRUIT.

I. OLD AND NEW WAYS OF PRESERVING.—II. CANNING FRUIT.—III. HOW TO PRESERVE FRUIT.—IV. CANNING WHOLE FRUIT—PEACHES.—V. CANNING TOMATOES.—VI. CANNING VEGETABLES.—VII. PRESERVING IN SUGAR.—VIII. MARMALADE.—IX. JAM OF APPLES AND OTHER FRUITS.—X. JELLIES.—XI. SYRUPS—BLACKBERRY, ETC.—XII. DRYING FRUITS.—XIII. MISCELLANEOUS RECIPES FOR PRESERVING.—XIV. BRANDY PEACHES AND OTHER BRANDIED FRUITS.

I. Old and New Ways of Preserving.

MANY persons, not much past middle age, can remember the time when preserving meant cooking the articles in sugar, pound for pound, making a conserve rather than a preserve. The other plan of preserving was to dry the fruit in the sun, having first cut it into thin strips, or other sections. Since then, the world has moved. Very little preserving, in the old-fashioned way, with sugar, "pound for pound," is now done. The fruits are either dried, put up in self-sealing cans or made into jelly.

Rules for Preserving.—A flannel bag is the best for straining jelly. If possible, avoid putting jelly in any stage in a metal vessel, unless silvered. For every pint of strained juice allow a pound of sugar. Granulated sugar is the best.

In all cases it is best to boil the juice fifteen minutes before adding the sugar, thus insuring the necessary evaporation, and avoiding the liability to burn it.

It is well also to heat the sugar before it is added, as in so doing the boiling process will not be interrupted.

All jelly should be made over a moderate fire, and be carefully watched and skimmed.

In making preserves, there must be no economy of time and care, and the fruit must be fresh.

Boil without covering, and very gently.

Jellies and jams must not be covered and put away until cold.

Marmalades require constant stirring.

In making jams, boil the fruit fifteen minutes before adding the sugar.

Mash the fruit before cooking.

Jellies.—In making jellies, from half to three-quarters of a pound of sugar is allowed for each pint, or pound, of strained juice; currants require a pound to a pint.

II. Canning Fruits.

IN canning fruits only enough sugar is used to suit the taste. One quarter of a

pound to a pound of fruit is enough; but many use half a pound. None but the finest white sugar is to be used.

If put in glass, the cans must be kept in a perfectly dark place, and kept as cold as possible without freezing. The larger fruits, such as peaches, pears, etc., may be placed in a steamer, over a kettle of boiling water to cook. Then drop the fruit into a syrup of the right consistency, fill from there into the cans, pour over all the boiling syrup, and seal immediately.

Fruits, and How to Can.—Fruits for canning should be of the best quality, and not over ripe. Berries and all that kind of fruits are to be cooked in the syrup and then ladled into cans. The cans should always sit in a hot-water bath whilst being filled. Fit on the cover and pour the wax around the cover of the lid. The wax must cover every crevice. Set the cans carefully away, and in three or four days examine them to see that they are perfectly tight. Those that are not so must be reheated and rewaxed. Examine again in a week or ten days for signs of ferment.

If these directions are carefully observed, tin is as good as glass, provided it is clean and bright, and again thoroughly cleaned and dried the minute the fruit is taken out. Then, if put away in a perfectly dry place, the fruit will remain perfect for years.

III. How to Preserve Fruit.

We give a table of the time different fruits should be boiled, and the amount of sugar per quart, can or jar. Thus any person by observing the foregoing rules may can any of the articles named:

TIME OF BOILING FRUIT.		AMOUNT OF SUGAR TO A QUART CAN OR JAR.	
Cherries, moderately,	5 minutes.	For Cherries,	6 ounces.
Raspberries, moderately,	6 "	" Raspberries,	4 "
Blackberries, moderately,	6 "	" Blackberries,	6 "
Plums, moderately,	10 "	" Field blackberries,	6 "
Strawberries, moderately,	15 "	" Strawberries,	8 "
Whortleberries, moderately,	5 "	" Whortleberries,	4 "
Pie plant, sliced,	10 "	" Quinces,	10 "
Small sour pears, whole,	30 "	" Small sour pears whole,	8 "
Bartlett pears, in halves,	20 "	" Wild grapes,	8 "
Peaches, in halves,	8 "	" Peaches,	4 "
Peaches, whole,	15 "	" Bartlett pears,	6 "
Pineapples, sliced,	15 "	" Pineapples,	6 "
Siberian or crab-apples, whole,	25 "	" Siberian or crab-apples,	8 "
Sour apples, quartered,	10 "	" Pie plant,	10 "
Ripe currants,	6 "	" Plums,	8 "
Wild grapes,	10 "	" Sour apples,	6 "
Tomatoes,	20 "	" Ripe currants,	8 "

All stone fruits should be pitted, and pip fruits—apples, pears, etc., should be peeled and have the core removed. Berries are cooked in their natural state.

IV. Canning Whole Fruit—Peaches.

THE directions for canning peaches will serve for all fruits that are to retain their shape. Select fruit of firm and good quality. It is nonsense to suppose that inferior fruit is good enough to can. Pare and place in a steamer over boiling water. Put a dish under the fruit to catch the juice, afterwards to be strained and added to the syrup. Let them steam according directions in the table, or until they may be pierced with a broom straw. Make a syrup of the best sugar, have it boiling hot, dip the fruit into the syrup and put it into the cans or jars. Then pour over the boiling syrup to fill the vessel. Seal immediately over the steam.

When Glass is Used.—If glass is used the jars should be set in the water bath on straw or folded cloth, and come to a boiling heat gradually, or they will break. Another thing to be remembered, is, that syrup should be well skimmed before being poured over the fruit.

V. Canning Tomatoes.

POUR scalding water over tomatoes that are ripe, but not too ripe. Remove the skins, slice, cook in a porcelain-lined kettle, with a little salt, pour hot into the cans and seal. Those that are to be used during the winter may be put into wide-mouthed jugs of one gallon each, since in cold weather they will keep for some time after being opened.

VI. Canning Vegetables.

THE difficulty in keeping vegetables prevents their being canned in the country. They really should be sealed hermetically in a dense cloud of steam, and when boiling hot. The directions for canning corn will suffice for the kitchen. Cut, or better, pare and scrape the corn from the cob, and when it comes to a boil fill it into tin cans and solder hermetically—air tight. Puncture the top of each can with a small hole for the escape of steam. Set the cans in a vessel of water and boil hard for two hours. Then, while the steam is rising, drop a little solder over the hole. Keep in a cool place.

VII. Preserving in Sugar.

VERY little fruit is so preserved nowadays. This plan is generally used for rinds, like citron, melon, etc. The directions for watermelon will answer for all: After cutting your rind properly, boil it it clean water, with vine leaves between each layer; a piece of alum, the size of a hickory nut, is sufficient for a kettleful. After boiling it, put it into ice-water to cool; then repeat this a second time, each time putting it to cool; each time boiling one hour. Prepare the syrup with one and one-fourth pounds of sugar to each pound of fruit; green ginger boiled in the water you make your syrup with flavors it, or three lemons to six pounds of fruit. If the syrup thickens too fast, add a little water; the rind should be boiled in the water until clear and green.

VIII. Marmalade.

This is a kind of preserves that is much liked. Quince, peach and apple marmalade are the kinds mostly prepared, though any fruits may be used. Marmalade should be put away in jars covered with oiled paper, and made perfectly air-tight.

Quince Marmalade.—Select ripe yellow quinces, wash clean, pare and core them and cut them into small pieces. To each pound of quinces allow half a pound of white sugar; put the parings and cores into a kettle, with enough water to cover them, and boil slowly until quite soft. Then, having put the quinces with the sugar in a porcelain kettle, strain over them, through a cloth, the liquid from the parings, and cover; boil the whole over a clear fire until it becomes quite smooth and thick, keeping it covered, except when you are skimming it, and watching and stirring closely, to prevent sticking at the bottom. When cold, put in glass jars.

Peach Marmalade.—Allow three-quarters of a pound of sugar to a pound of fruit; boil the pits until the water is well flavored; peel and quarter the peaches, and add to the water boiling, half an hour before adding the sugar; stir constantly; boil an hour after adding the sugar.

Apple Marmalade.—Select four pounds of cooking apples; pare and core them, put them in an enameled saucepan with about a quart of sweet cider and two pounds of white sugar. Boil them until the fruit is quite soft. Squeeze it through a colander, and then through a sieve.

Strawberry Marmalade.—Pick ripe strawberries free from hull; to a pound of fruit put three-quarters of a pound of sugar; mash them together in a smooth mass; put them in a kettle over a gentle fire; stir with a wooden spoon, and cook until it is jelly-like and thick; cool a little, and if it thickens up like jelly, it is done. Then put in small jars or tumblers, and cover with paper as directed above.

Plum Marmalade.—Simmer the plums in water until they become soft, and then strain them and pass the pulp through a sieve. Put in a pan over a slow fire, together with an equal quantity of powdered loaf sugar; mix the whole well together, and let it simmer for some time until it becomes of the proper consistence. Then pour it into jelly-pots, and cover the surface with powdered loaf sugar.

Orange Marmalade.—Boil small oranges in water until they can be easily pierced with a straw, and then cut in quarters. Allow half a pound of sugar to a pound of fruit, and make a clear syrup; put in the fruit and cook over a slow fire until the fruit is clear; then stir in an ounce of isinglass and let it boil again; first take out the oranges and strain the jelly over them.

IX. Jam of Apples and Other Fruits.

The apples should be ripe and of the best eating sort. Pare and quarter, put into a pan with just water enough to cover them, and boil until they can be reduced to a mash. Then for each pound of the pared apples, a pound of sifted sugar is added, sprinkled over the boiling mixture. Boil and stir it well until reduced to a

jam. Then put it into pots. The above is the simple way of making. To have it of the best possible clearness, make a thick syrup with three pounds of sugar to each pint of water and clarify it with an egg. Then add one pint of this syrup for every three pounds of apples, and boil the jam to a proper thickness. This recipe will answer for all the pip fruits. Sour stone fruits require up to half a pound of sugar to a pound of fruit, according to taste.

Gooseberry Jam.—Boil the fruit until perfectly tender, then add three-quarters of a pound of white sugar to every pound of fruit, and cook an hour.

Spiced Jam.—A nice relish for cold meats is as follows: Take five pounds of gooseberries, or other acid fruit, three pounds of sugar, well-cooked. Add a teaspoonful of salt, one of pepper, one of cloves, one of cinnamon, one of allspice and a little mace, if you like it; cook as above.

Strawberry or Raspberry Jam.—To one pound of berries allow one and one-quarter pounds of sugar; heat an earthen bowl hot on the stove, then remove it from the stove and put into it the berries and sugar, and beat them hard with a wooden spoon for as much as an hour and a half; do not cook at all, but put in jars with egg papers.

X. Jellies.

JELLY making is not difficult. It simply requires exactness and care.

1. The fruit for jellies requires to be ripe, but not dead ripe, for if much overripe the juice is not so rich.

2. The fruit must be gathered when dry; it must not be wet with rain and dew.

FRUIT AND JELLY PRESS.

3. It should not lie long in bulk after being picked. Here is where those who raise their own fruit have the advantage, for any purpose, over those who buy their fruit: it is always fresh.

4. Weigh the fruit, if currants without removing the stems, and allow half a pound of loaf or pure granulated sugar to each pound of fruit

5. If the fruit requires rinsing do so quickly and let the fruit dry again.

6. Use only a porcelain-lined kettle for preserving. There is really no objection to a brass kettle but it must be thoroughly cleaned both before and after using.

7. In making jelly, pound a portion of the fruit, to get some juice for the bottom of the kettle, to prevent burning. Then add the remainder and boil freely for twenty minutes or more, stirring often enough to prevent burning.

8. Let your straining-bag be three-cornered and of strong material and long, so it may be properly twisted to get pressure. Strain the juice into a porcelain-lined pan.

9. Return the liquid to the kettle, and when it has boiled up add the sugar, previously weighed.

10. When the sugar has thoroughly dissolved, the jelly will be done, and should be put into the jelly-glasses or forms. If you have properly observed the directions, it will coagulate upon the side of the dipper as it is taken out. So there can be no doubt of the result.

11. The general rules for making jellies may be stated as follows: In making jellies of apricots, quinces, peaches, apples or plums, peel, remove the stones or cores, cut in pieces, cover with water, and boil gently until well cooked; then strain the juice gently through a jelly bag, and add a half pint of sugar to a pint of juice. For berries, a pound of sugar to a pint of juice; boil until it ropes from the spoon, or from fifteen to twenty minutes. In making raspberry jelly use one-third currants and two-thirds raspberries.

12. To keep jellies from molding: Pulverize loaf sugar as fine as flour if possible, and cover the surface of the jelly with this to the depth of one-fourth of an inch. This will prevent mold, even if the jellies are kept for years.

By the rules we have given, jelly may be made of any of the fruits, but some fruits require strong pressure. In fact, the jelly bag may always be profitably twisted by means of a stick in the hands of two persons, the stick having been entangled in the end of the jelly bag.

Currant Jelly Without Cooking.—Press the juice from the currants, and strain it; to every pint put a pound of fine white sugar; mix them together until the sugar is dissolved; then put it into jars; seal them and expose them to a hot sun for two or three days.

Crab-Apple Jelly.—Select fresh, sound fruit, not more than fully ripe. Place one gallon of the fruit in an earthen or porcelain kettle and add one pint of water. Heat slowly until it boils. Continue to cook slowly until the fruit begins to come to pieces, then turn off the juice immediately, pressing the fruit gently back in the kettle as long as the liquor will run off clear. Then strain twice through a fine cloth strainer. Add one pound of the best white sugar for every pound of the juice. Boil ten or fifteen minutes. Skim carefully while boiling.

Grape Jelly.—Grapes for jelly should be used before they are ripe, or when just turning. Stem the grapes and slightly cook them; then strain and use a pint of sugar to a pint of juice. It makes the jelly of a light-red color, and much finer flavored than ripe grapes.

Fig Jelly.—Wash the figs, and add water enough to cover the fruit. Boil twenty minutes, strain, then add sugar, and boil ten to twenty minutes.

XI. Syrups.

Syrups are used principally for their medicinal qualities. Blackberry and elderberry are generally used, but all fruits have more or less cooling, anti-febrile qualities. The directions here given will apply as well to any other berries of which the extract can be gotten, as to blackberries.

Blackberry Syrup.—Make a simple syrup of a pound of sugar to each pint of water, and boil it until it is rich and thick. Then add to it as many pints of the expressed juice of ripe blackberries as there are pounds of sugar; put half a nutmeg, grated, to each quart of syrup; let it boil fifteen or twenty minutes; then add to it half a gill of fourth-proof brandy for each quart of syrup; set it by to become cold, then bottle it for use. A tablespoonful for a child, or a wineglassful for an adult, is a dose.

XII. Drying Fruits.

Fruits are dried in four ways:

1. By slicing thin, and exposing the natural fruit, spread on cloth or frames of silvered wire to the heat of the sun, taking them under cover in the event of rain, and at night. When dry they are placed loosely in paper bags and hung in a dry place.

2. The fruit is cured after slicing by being kept in a warm oven until dry.

3. They are cooked sufficiently to make them soft and then dried by fire heat.

4. They are also dried in dry-houses, more or less simple, by continuous fire heat. This plan is altogether the most economical when a considerable quantity is dried each year. In all fruit neighborhoods these houses may be found where the fruit is dried either on shares or at a given price per pound.

Pip fruits are pared, cored and sliced. Stone fruits may or may not have the stones removed. Peaches always should, and it is better to pare and slice them. Plums are generally halved, and cherries have the pits removed.

To Dry Currants.—Berries and other fruits are sometimes dried with sugar and heat. The directions for currants will also serve for other fruits: Take equal weights of stemmed currants and sugar. Let them boil together for one minute, then carefully skim the currants from the liquor, and spread on dishes to dry. Dry them in the oven. The remaining syrup may be used for jelly.

To Dry Plums.—Split ripe plums, take the stones from them, and lay them on plates or sieves to dry, in a warm oven or hot sun; take them in at sunset, and do not put them out again until the sun will be upon them; turn them that they may be done evenly; when perfectly dry, pack them in jars or boxes lined with paper, or keep them in jars; hang them in an airy place.

XIII. Miscellaneous Recipes for Preserving.

Preserved Plums Without the Skins.—Pour boiling water over large egg or other suitable plums; cover them until cold, then pull off the skins. Make a syrup of a pound of sugar and a teacupful of water for each pound of fruit, and pour it over; let them remain for a day or two, then drain off and boil again; skim it clear and pour it hot over the plums. Let them remain until the next day, then put them over the fire in the syrup; boil them very gently until clear; take them from the syrup with a skimmer into the pots or jars; boil the syrup until rich and thick; take off any scum which may arise, then let it cool and settle, and pour it over the plums.

Grapes Preserved with Honey.—Take seven pounds of sound grapes on the stems, the branches as perfect as possible, and pack them away snugly, without breaking, in a stone jar. Make a syrup of four pounds of honey and one pint of good vinegar, with cloves and cinnamon to suit, (about three ounces of each is the rule). Boil them well together for twenty minutes, and skim well, then turn boiling-hot water over the grapes and seal immediately. They will keep for years, if you wish. Apples, peaches and plums may be done in this way.

Figs of Tomatoes.—Pour boiling water over the tomatoes in order to remove the skins; then weigh them and place them in a stone jar with as much sugar as you have tomatoes, and let them stand two days, and boil and skim it until no scum rises. Then pour it over the tomatoes, and let them stand two days, as before, then boil and skim again. After a third time they are fit to dry, if the weather is good; if not, let them stand in the syrup until drying weather. Then place on large earthen plates or dishes, and put them in the sun to dry, which will take about a week, after which, pack them down in small wooden boxes, with fine white sugar between each layer. Tomatoes prepared in this manner will keep for years.

Syrup of Lemons.—Clarify three pounds lump sugar; then pour into this, while at weak candy height and boiling, the juice of eighteen lemons, and the peel of three, grated. Boil together four minutes, strain through lawn and bottle. When cold, cork tight for use. This syrup is then ready for lemonade, punch, ices, jellies, etc.

XIV. Brandy Peaches and Other Brandied Fruits.

ALL the stone fruits, and also strawberries, raspberries and blackberries are sometimes preserved in brandy. Choke cherries, and other wild cherries, and any of the small fruits, are also preserved, by filling a vessel, that may be sealed tight, with the fruit, and filling up with brandy, or equal parts of strong proof spirits, and soft filtered water. The liquid is then used, properly diluted, as a warming medicine or stomachic. When preserved by heat and by the addition of brandy, the following recipe for peaches will apply to the preserving of all stone fruits with brandy as one of the preservative integers:

Recipe for Brandying.—One pound of sugar to each pound of fruit; boil the fruit until soft, make the syrup with as little water as possible. Take the peaches and lay separately on a dish, boil the syrup again until of the right consistency; put the peaches in the jar, then add one part brandy to two parts of syrup, stir and fill up the jar.

CHAPTER VI

SPECIAL DEPARTMENT ON COOKING.

SOUP.

To make good soup, properly flavored and palatable, requires much practice. The best foundation for soup is lean uncooked meat. A quart of water to a pound of meat is the usual quantity. When soup is made from fresh meat, it should always be put to cook in cold water. Beef is more generally used as soup-meat; to this may be added mutton and veal bones broken up; also bits of chicken, turkey, and ham make a well-flavored soup, much better than any one meat.

Grease should always be skimmed from all soups, and slow boiling is very important, in order to extract the strength from the meat. When meat is boiled very fast over a hot fire it retains its juice and becomes tough and hard. A soup-pot should always be kept on hand for soups, into which bits of meat, bones from a rib-roast, gravies left from roast meats, and all fragments, may be thrown. Put on the fire and cook until done, strain, and put in an earthen vessel for use. If kept in a cold place, it will be good for several days; remove all fat that may rise. Vegetables should not be cooked in stock, as they will cause it to sour.

CONSOMME.

Take about fifteen pounds of veal, and about the same quantity of knuckles of veal, together with two rabbits if you can get them, put the whole into a stock-pot which has been previously spread with butter and broth enough to nearly cover the meat. Let the meat cook until reduced to a light-colored glaze; then fill it up with the remainder of the stock, and after it has boiled and been well skimmed, garnish it with carrots, turnips, leeks, onions, celery, a few peppercorns, a small piece of mace and cinnamon. Let the broth simmer slowly six hours. Pass through a sieve, salt to taste, and put in a cool place for future use.

MIXED STOCK FOR SOUPS, ETC.

Rub the bottom of a large stewpan well with butter, cover the bottom with two large onions sliced; place over the sliced onions two slices of ham; put the pan over a good fire when the contents are well browned; pour in a pint of water, little at a time; the meat must then be added, and to every two pounds of meat and bones put one quart of water. As soon as it begins to boil skim and place on the stove, where it will only simmer for about six hours; then add a bouquet of sweet herbs, ten or twelve peppercorns, and half a dozen cloves to every gallon of stock. Cook at least two more hours, then strain and put in a cool place. Next day take off all the fat very carefully. Keep in a very cool place. This is fine for common soups, sauces, etc.

WHITE STOCK.

Take five pounds of a shin of veal, a large fowl, four tablespoonfuls of butter, two good-sized onions, four stalks of celery, a small piece of mace, and a stick of cinnamon, eight quarts of water, using salt and pepper. Place the butter in the bottom of the soup-pot, then the meat and fowl cut into small pieces. Cover the pan, and let it cook slowly thirty-five minutes, stirring often; the water must then be added, and when it boils, skim well and place where it will boil gently for six hours. You may then add vegetables and spice and boil about another hour. Strain and cool as quickly as possible; next day take off every particle of fat, turn the jelly into a dish, and with a knife remove all the sediment from the bottom. Put into a stone jar and put in a very cold place. With care it will keep a week in cold weather and two or three days if very warm. As stock keeps so much better without vegetables, it is better not to add them until ready to make soup.

There are two kinds of stock, brown and white, from which almost any kind of soup may be made, by adding vegetables and seasoning to taste. Vegetables should just cook long enough in soup to be well done, as too much cooking is injurious.

TO MAKE SOUP FROM STOCK.

Put on as much stock as required; remove all sediment; add water, vegetables and seasoning to suit the taste. Prepare the vegetables, cutting

them fine, boil until well done, then strain through a sieve and serve at once.

In making white soups nothing but white vegetables should be used. For thickening use pearl barley, macaroni, rice, etc.

For flavoring soups, use bay leaves, thyme, celery, parsley, sweet marjoram, mint, sage, onions, cloves, and mace. As to seasoning soup, no particular rule can be given, as the soup-maker must be a good taster, and exercise judgment. Catsups and sauces are a great addition to soups. Spicing should always be used sparingly.

SOUP COLORING.

For making Red Soup. Use the juice and pulp of ripe tomatoes.

For making Green Soup. Spinach leaves pounded, or green leaves of celery or parsley, will produce the desired color.

For making Brown Soup. Use scorched flour or caramel.

For making Amber Soup. Use grated carrot.

NOODLES.

Work into two eggs a sufficient amount of flour to make a stiff dough, salt to season, then roll out into sheets as thin as possible; let dry before cutting. Then roll up as you would jelly cake and cut very fine; noodles added ten minutes before serving the soup.

CROUTONS.

Remove the crusts from stale bread, cut into small squares, and brown in the oven or fry in boiling fat, and put into pea soup.

CARAMEL.

Place in a saucepan over the fire two large tablespoonfuls of sugar, a pinch of salt. Stir constantly until it is of a very dark brown, then pour in two teaspoonfuls of water. Continue to stir, adding slowly two small teacups of water, being very careful to see that the sugar is all thoroughly dissolved. This makes a very pretty coloring.

Half of this quantity may be made.

EGG BALLS.

Mix the yolks of two hard-boiled eggs with raw yolk of one egg, a little flour; roll the size of a hazel nut.

BROWNED FLOUR.

Put a pint, or more, of flour in a skillet over a slow fire. Stir constantly, being careful that it does not scorch, use a wooden paddle, and when a dark brown, remove from the fire, put in a covered vessel, and use for sauces, soups, gravies, etc.

FORCE MEAT BALLS.

Mince cooked meat or fowl very fine, one onion, a few bread or cracker crumbs, pepper, salt, cloves, mace and marjoram. Bind together with one egg, make into small balls and fry in butter.

FOR ROUX.

Put on the fire a half pound of fresh butter and let it melt slowly. Skim it, and when it settles, stir into it (very slowly) half pound of flour, cook until of a light brown, stirring all the time. Put away in a jar for use.

CURRY POWDER.

Pulverize and mix well together the following:—Two ounces of turmeric, one ounce of ginger, one ounce of black pepper, two ounces of coriander seed, half an ounce of cummin seed, a quarter of an ounce of cayenne pepper and one quarter ounce of cinnamon. Keep in a wide-mouthed bottle closely corked.

HERBS FOR WINTER.

In preparing herbs for winter use they should be gathered when fresh. Mint, thyme, summer savory, etc., should be washed and well picked, then put in a cool oven and dried very slowly. Put the leaves and tops in a wide-mouthed bottle; when needed rub and sift. Keep from the air, as exposure will cause them to lose strength.

TO MIX MUSTARD.

To half a cup of ground mustard add one tablespoonful of sugar, five of vinegar, pepper and salt to suit the taste; little water or olive oil may be added.

MIGNONETTE PEPPER.

A preparation from either black or white peppercorns, when ground coarse, resembles mignonette seed, and should be sifted in order to remove the dust.

FRENCH MUSTARD.

Work together (until smooth) three tablespoonfuls of mustard and one of sugar, then add one egg which has been beaten, one teacupful of good vinegar, putting in a small quantity at a time to prevent its being lumpy. Beat all together until very smooth; place on the stove and cook only a few moments, stirring all the time; as soon as it becomes cool add one tablespoonful of olive oil, which must be worked in very smooth.

GLAZE.

Take some strong meat soup or jelly (when fresh), boil it down until thick and quite brown, but not burnt. Put the glaze into a jar for use. When needed set it in boiling water; when the glaze softens sufficiently, brush over your meat with a glazing brush; this gives it the necessary brown. Ham or tongue is very nice varnished over with this. Glaze adds much to the appearance of many dishes and should be kept on hand.

PUREE SOUP.

This soup is a puree of carrots and easy to prepare. Prepare six fine carrots, a large onion, cut them in fine slices, put a lump of butter the size of an egg in a small pan, then add the minced vegetable. Shake this over the fire until the vegetables are colored well but not brown. Add three pints of water and season. When the vegetables are cooked press them through a sieve, then return them to the same pan and add hot water or stock to give the desired consistency. Cut a number of small squares of bread at least half an inch thick, melt a tablespoonful of butter in a frying pan, put the pieces of bread in the butter when hot, and shake over the fire until brown. Pour the soup over the squares of bread and serve. If a very rich soup is desired use rich stock.

ECONOMICAL SOUP.

Take bits of beef or mutton left over, also bones of same broken. Put in a kettle with a few nice Irish potatoes; to this add four pints of cold water, two small onions cut up fine, one dessertspoonful of rice. Boil the ingredients one and a half hours; strain and add one and a half pints of milk when boiling, into which a lump of butter size of an egg and a tablespoonful of flour has been stirred. Season with salt, pepper and bits of celery finely chopped; also small squares of bread or cracker fried brown in butter.

RICE SOUP.

To half a teacup of rice put one quart of water and boil slowly one hour. To this add half an onion, two stalks of celery and two or three cloves; boil another hour, adding three gills of cream, a dessertspoonful of butter rolled in a little flour, with pepper and salt. When it comes to a boil it is ready for the table.—*Mrs. Robert Wayne.*

CREAM OF RICE SOUP.

Boil the uncooked breast of a fowl and a cup of rice in chicken broth until it is soft enough to rub through a sieve. Thin the paste thus formed with boiling milk. Season with salt, pepper and nutmeg to the consistency of cream. Excellent.—*Mrs. E. A B.*

TOMATO SOUP.

One quart ripe tomatoes.

One pint water.

Boil twenty minutes; add one teaspoonful baking soda and one quart of sweet milk, a piece of butter size of an egg, salt and pepper to taste. Thicken with a little flour and strain before serving. Delicious.—*Mrs. E. A. B.*

CREAM SOUP (GREEN PEAS).

Pour off the water from a can of green peas, put the peas in a pot with enough water to cover them, season with salt, let them cook a few minutes and mash through a fine sieve.

Take a tablespoonful of butter and two of flour, melt them together and let cook until they look frothy and bubble; then pour in one pint of sweet milk and one pint of water; season with Tabasco pepper and salt. Let it boil a minute and add the peas which have been put through the seive, and let all boil just a minute and serve.—*Mrs. E. A. B.*

CREAM SOUP (TOMATOES).

Make a cream soup the same as the above. Take a small can of tomatoes, rub through a seeve, then put them on to cook with two blades of mace, a grate or two of nutmeg, salt and red pepper and a very small pinch of soda. Let boil for five or ten minutes, and while boiling hot pour in the creamsoup that has been prepared. Let come to a boil and then serve. Very nice.

ANOTHER TOMATO SOUP.

Take a rich bone of beef and have it broken. Put into a vessel with about five quarts of cold water. Let it boil steadily for one and a quarter hours. Then put in two dozen fine ripe tomatoes. Boil until the soup is reduced to two quarts. Wash the tomatoes, season to taste with salt and pepper, remove the meat and bones, then serve.

OKRA SOUP.

Three dozen tender okra pods sliced; add to them a few tomatoes and a shin of beef. To this add four quarts of water. Let it boil three hours and season highly. A tablespoonful of rice improves this soup.

JULIENNE SOUP.

Into a kettle put one good spoonful of butter; stir while melting. Fry a light brown three small onions. Add three quarts of rich stock, three chopped carrots, two small chopped turnips, three gills of dried peas that have been soaked nine or ten hours. Add salt, pepper, little mace and celery seed. Boil for two hours.

BLACK BEAN SOUP.

Soak two quarts of black beans over night; in the morning put them on the stove to boil; when they are becoming soft add pieces of corn beef large enough to salt soup; boil until the beans are quite soft, strain through a colander, pour back into the soup kettle, and if too thick, add warm water to make it the proper consistency; season with pepper and ground cloves. Before sending to the table, add four or five eggs, boiled hard and chopped in small pieces. It is nice to add a sufficient quantity of any kind of wine, to give the soup a flavor of the wine. The soup is very good without the wine.

Two quarts of beans will make enough soup for any ordinary-sized

family for two days. If wanted for an early dinner, better begin boiling the beans the day before the soup is wanted.—*Mrs. Clarence Shepard.*

BEAN SOUP.

Soak well one and a half pints of good beans for about ten hours. Place them over the fire with five quarts of water and one pound of salt pork. Boil slowly three or more hours and add a little pepper. Strain and serve with slices of lemon.

GREEN PEA SOUP.

Boil half a peck of green peas in one and a half gallons of water till quite done. Then strain the peas from the liquor, returning liquor to the pot. Rub the peas through a sieve, chop an onion fine, frying in a little lard, not too brown; add this with chopped thyme, parsley, pepper and salt. Then stir a small dessertspoonful of flour into boiling soup; serve with cubes of toasted bread.

PEA SOUP.

For one-half peck of peas, if fresh, boil shells in two quarts of water one half hour. Strain off and put in half of the peas, boil one half hour; then put in the remainder. When tender take out one cup of the peas, and put the rest through a sieve or colander, then put back on the stove and add two ounces of butter with one tablespoonful of flour. Stir into it pepper and salt and one half pint of cream or rich milk. Serve with croutons or fried bread.—*Mrs. Amey Fallon, Wayne, Pa.*

VEGETABLE SOUP.

Early in the morning wash a beef shank in several waters. Break the bone and put it in a large kettle of cold water. Let it boil steadily until an hour before dinner. Skim off the impurities of the meat as soon as they begin to rise. Before adding vegetables strain the stock; then put in equal quantities of the following: Potatoes, cabbage, tomatoes, grated corn; also one onion, three carrots, one large turnip, a little parsley, thyme and small piece of garlic if liked, one very small pepper pod, three tablespoonfuls of brown sugar, one teaspoonful of black pepper. Boil an hour and pour in thickening of milk and flour and serve.

ASPARAGUS SOUP.

Make a good strong stock of veal or beef, having about three quarts of stock to one bunch of asparagus. Boil until tender, strain and return to

the fire, adding another bunch of asparagus, chopped very fine, and boil twenty minutes. Mix a cup of milk with a tablespoonful of flour; add to the soup. Let it come to a boil and serve. Season to taste with pepper and salt.

OYSTER SOUP.

Four dozen oysters.
Half teaspoonful salt.
One teaspoonful black pepper.
Piece butter size of a large egg.
One pint fresh milk.
One tablespoonful flour.

Put in the liquor to boil; when it comes to a boil add salt, pepper and butter, lastly the flour, after it has been made into a batter. Stir continually. As soon as it begins to boil add yolk of an egg well beaten, then the milk. As soon as the mixture boils up well put in the oysters. Let them remain two minutes. Stir all the time or the milk will curdle.

OYSTER SOUP.

Pour one quart of cold water over one quart of oysters if solid; if not solid, one pint of water; drain through a colander into a soup kettle, and when it boils, skim, add pepper and then the oysters; season with butter and salt; then add one quart of rich new milk, brought to boiling point in a tin pail set in a pot of boiling water; let boil up and serve at once. Or, instead of adding milk, place it boiling hot in tureen, pour the soup over it, then serve.—*Mrs. W. H. Smith, Jr., Parkersburg, West Va.*

CHICKEN SOUP.

Put on two gallons of water and a slice or two of bacon, with a fat hen. Let it boil until very tender. Remove the fowl, mincing all the white meat and a small portion of the dark. Yolks of two hard-boiled eggs, a tablespoonful of butter, pepper, salt and celery seed to taste. Mix these ingredients into the meat and return to the liquor, at which time it should have boiled down to about two quarts. Stir all together, and as soon as it comes to a boil add one pint of milk and a teaspoonful of flour made into a batter. When it comes to a boil remove from the fire, as the milk is apt to curdle if allowed to boil too long. This is a very rich soup.

CALF'S HEAD SOUP.

Prepare a calf's head, take out the brains. To this add one gallon of water. Boil until it comes to pieces, take out all the bones, return this to the vessel, adding one tablespoonful of butter, one small teacup of browned flour, one teacup of tomato catsup, one tablespoonful of allspice, one nutmeg grated. Season with salt and pepper to the taste. When soup is nearly ready for the table, fry and add the brains. A few minutes before serving add one teacup of wine, one small teaspoonful of cloves and same of mace. When placed in tureen, slice lemon thin and lay on top of soup, or hard-boiled eggs are an addition.

NOODLE SOUP.

Six eggs, break into flour to make stiff dough; little salt. Roll out into sheets as thin as paper; let dry before cutting. Roll up; cut very fine; noodles added ten minutes before serving the soup.

VERMICELLI SOUP.

Make the stock in the usual manner, by boiling shanks of beef or bones of beef, mutton, turkey or chicken all day. Strain, and next morning skim the grease carefully off. Cut up whatever vegetables you wish to flavor your soup with—cabbage, carrots, onions, and celery; brown these slowly in some of the dripping taken from the stock. Boil the vegetables for three hours in the stock and strain again. Then add vermicelli. Flavor with Worcester Sauce, and boil about fifteen minutes.

CLAM SOUP.

Twenty-five large clams chopped fine; stew one hour in their own liquor and two quarts of water; strain and put over the fire; as soon as it boils add one pint of milk, thicken with a piece of butter the size of an egg, mixed well with flour; beat three eggs light and pour into the tureen, then stir hot soup in very carefully.—*Mrs. Shephard.*

MULLIGATAWNY SOUP.

Cut four apples, three or four nice onions, two carrots, two turnips, and one head of choice celery into three quarts of liquor, in which one or two fowls have been boiled, allow it to come to a good boil and then place it where it will simmer for about one-half pour; add four tablespoonfuls of currie powder and one of flour; mix all well together and let it boil for three or

four minutes, pass through a colander, and serve with small pieces of roast chicken and boiled rice in a separate dish, or small squares of toasted or fried bread.

LOBSTER SOUP.

One pint of water, one pint of milk, one tablespoonful flour, a little pepper, two lobsters. Boil water and milk together, add flour, then lobsters. Let it boil up once and put a bit of butter in. Serve very hot.

SCHWAMMICHEN SOUP.

Make soup strong and rich and flavor with any kind of vegetables liked, then strain, and just before serving, beat one egg, and into this add cracker crumbs enough to stick well together. Form into balls lightly, and put into soup. Let boil a few minutes and serve.

CELERY WHITE SOUP.

Boil a small cup of rice in three pints of milk until it will pass through a sieve. Grate the white parts of two heads of celery on a coarse grater; add this to the rice-milk after it has been strained, put into it one quart of strong white stock, either of veal or chicken, let it boil until the celery is perfectly tender, season with salt, cayenne pepper and serve. If cream is obtainable, substitute one pint of it for the same quantity of milk. It is a perfect success.—*Miss Owen.*

HARE SOUP.

Cut up a pair of hares into neat, small pieces; take all the nicest bits and fry them a light brown. Have a pot of stock, and into it put the inferior pieces of the hare, two onions, a carrot, a head of celery, some parsley and thyme, a blade of mace, a clove or two, salt and pepper. Let this all boil till the meat falls off the bones, then pass it through a sieve. Put the soup back into the pot, use some of it to make gravy over the bits of hare in the frying pan, then turn the contents of the frying pan into the soup pot, let it simmer until the meat is tender, then slightly thicken the soup with a little browned flour.

SWISS SOUP.

Make a stock of lamb or chicken, season with butter, pepper and salt; add a little rice; cook it until tender. Just before taking it up add a cup of cream.—*Mrs. J. C. Cottrill.*

HALIFAX SOUP.

Put a good meat bone on at 6 o'clock and boil until 11, in about three quarts of water. Skim occasionally the impurities which arise. Then put in one half dozen tomatoes, three carrots, one onion and four Irish potatoes, all chopped fine. Season with salt and pepper to taste. When vegetables are done, strain the soup and replace on the fire. Allow it to boil up and then thicken with a little flour. Before sending to the table, drop in a few parsley leaves.—*Mrs. R. M. S.*

STANLEY SOUP.

Make a rich stock of lamb, and season well with pepper, salt and a lump of butter. To this add green peas, corn, and okra in equal quantities, also a little rice. Cook until vegetables seem tender, and then thicken with a little flour. Serve with sauce, and do not strain. This is a very delicate, nice soup.

GENUINE TURTLE SOUP.

For a turtle weighing thirty to thirty-five pounds, use five pounds of beef, five pounds of veal, and one pound of ham; butter the bottom of the soup-pot; arrange the meat in the pot in layers, with four onions, one carrot, eighteen cloves, one teaspoonful of pepper, and one full pint of water; put the pot upon a brisk fire, stirring frequently until the entire pot is covered with a brown glaze; then fill the pot with the water in which the turtle was boiled; if this does not fill the pot add more water; then put the pot on a slow fire, and let it cook very slowly for two hours; skim well, thenstrain off this liquor, adding one quart of water to the meat, boil it another hour, and then strain into the other liquor.

TO MAKE THE SOUP.

Put a half pound of butter into a large soup pot, with a bouquet of the following herbs: Five sprigs of savory, five of thyme, four of basil, five of marjoram, and four bay leaves; place it for a few minutes over a moderate fire; be careful that it does not change color; then stir in very gradually one half of a pound of flour to form a roux, which keep stirring over the fire until it becomes tinged lightly; remove it from the fire and stir now and then until nearly cold; then add the stock, which should be at least six quarts; place it again over the fire and stir it until boiling; it must then simmer two hours. Pass it through a colander into a clean stewpan;

add the turtle meat (which has been cut into squares); place the pan on the fire, where it will simmer until the meat is very tender; then add the green fat, and salt to taste; let it stew ten or fifteen minutes longer. When ready to serve add a very small teaspoonful of cayenne pepper, and two gills of Madeira wine to each tureenful. Serve lemon cut in slices, separate.

MOCK TURTLE SOUP.

Take a calf's head, pluck, and feet with skin on; put into a pot with about a pail of water; add two onions and skim well when boiling. Boil until the meat falls from the bone; then strain and turn the soup back in the pot; add a full tablespoonful of cloves, salt pepper, mace, nutmeg, and a little red pepper. Cut up half the meat and add to the soup, just heating it through. Then set it away; next day add more spice and a little butter, with flour rubbed in; one pint of port wine, lemon slices, eggs, and force meat balls.—*Miss Chaffee.*

FRENCH OX TAIL OR MOCK TURTLE SOUP.

Fry some ham, onions, butter, and ox tail together. Add to this as much hot water as you will need, and boil for one hour. Then add tomatoes, spices tied up in a bag, skin of one lemon. Boil well; mash a hard-boiled egg and place in the bottom of your tureen before pouring in the soup. Just before serving add one wine glass of sherry and one lemon, sliced.—*Mrs. John Durst.*

BOUILLON.

Take two pounds of lean beef, two pounds of veal, and an old chicken. Cover it well with cold water. Place the soup kettle on the back of the stove where it will boil very slowly; as it does so, the fibers of the meat will enlarge. If cooked too rapidly, the meat hardens so that the water can not penetrate it. Boil three hours or until the meat is tender. Remove every particle of scum as it rises. When thoroughly tender, remove from the fire and let it stand in a cool place all night. Carefully remove every particle of fat from the stock; strain and return to the fire to boil, adding the following vegetables: One head of celery, a sprig of parsley, one turnip, three carrots, two onions, half teaspoonful of pepper corns, four whole cloves, a few tomatoes, and a bunch of sweet herbs. The vegetables must

be sliced very thin before adding. Boil about one hour, and just before straining a second time, add salt. The yolks of four eggs well beaten is sufficient for three quarts of bouillon. A few drops of cold water should be added to the egg, pouring upon it the boiling bouillon. Serve in cups.

MACCARONI SOUP.

Three ounces of maccaroni; a piece of butter the size of a walnut; salt to taste; two quarts of clear stock.

Throw the maccaroni into boiling water, with a pinch of salt, and simmer for half an hour; when it is tender, drain and cut it into thin rings and drop into boiling stock. Stew gently for fifteen minutes and serve.

OX TAIL SOUP.

The day before the soup is wanted, take three ox tails, cut them in pieces, and put on to fry in butter, first taking off all the fat; let them brown well, then set away till next day. Take off all the grease that may be about them, and put to boil in about three quarts of water; some salt, pepper and allspice to taste; from two to four onions, one carrot, one turnip and one head of celery. Boil four or five hours; lift out the meat; strain; choose some of the best of the meat, return it to the soup, and serve.

PEPPER POT.

Take fish flesh, and chicken or other fowl, as nearly equal parts as possible. Add to this one pound of beef or mutton cut in very small pieces. Put into a soup pot; cover with sufficient quantity of water; add a red pepper, boiling the whole until tender. Skim the liquid, and if not sufficient in quantity, add boiling water. Then add one large onion, sliced; salt to taste. Sliced potatoes and small dumplings made of flour and butter. Boil until the ingredients are all tender. Serve hot.

CREOLE GUMBO.

Into a saucepan put a lump of butter, or lard, and some small pieces of bacon, chopped fine. After the bacon is browned, slice in okra, very fine; then stir constantly, adding hot water by degrees. To this add crab

and shrimp, cut very fine, and a small piece of ham if desized. If you have not crab or shrimp, use chicken and veal or beef. Served with boiled rice.

—Madame Laura.

FRENCH GUMBO.

Fry one nice chicken. While this is frying slice three quarts of okra with a little green pepper (or red, if no green is to be had). Salt and flour as you would the chicken. When chicken is brown, take out and throw okra into the same lard; fry until brown. Have ready one gallon of boiling water; pour over okra. Let it boil one-half hour, then put in chicken, and set back to simmer until it is cooked down enough for use. Serve with boiled rice in the center of each plate (one spoonful).

—Mrs. John Durst.

GUMBO SOUP.

Cut up in small pieces four squirrels and one chicken, cook until the flesh falls from the bones. To each gallon of soup add a handful of green or dried sassafras buds, put in a bag. One quart of okra, one large onion cut fine, half dozen medium-sized Irish potatoes cut in cubes, one carrot grated, and a small quantity of cabbage. Season with pepper and salt. When the soup is done take out the bag, and, after removing the buds, squeeze the bag into the soup. Add red pepper and thicken with browned flour.

GUMBO SOUP.

Prepare two good-sized chickens as for a fricassee; flour the chickens and fry in butter until a light brown. Put the chickens in a soup pot, and pour over them three quarts of hot water, allowing the whole to simmer slowly for two hours. Braid a little flour and butter together for thickening; and salt to suit the taste. After straining three pints of oysters, add the juice to the soup; also a few slices of cold ham. Let the contents boil gently for ten or twelve minutes. Just before removing the soup from the fire, stir into it two spoonfuls of powdered sassafras leaves. Leave it on the fire to simmer a few minutes, then add the oysters. Season with pepper, serve in deep dish and garnish with rice.

CHAPTER VII.

FISH, OYSTERS, ETC.

SELECTING, PREPARING, AND COOKING.

All fish lose their flavor in a short time after being taken from the water; hence it is necessary to purchase those recently caught. Fish, when fresh caught, are hard when pressed by the finger, the eyes full and the gills red. If the flesh is flabby and the eyes sunken, the fish are stale. They should be carefully cleaned, washed, and salted. In preparing they are often spoiled by improper judgment. Fish should remain only a short time in water, as it causes them to become soft and flabby. If the fish be frozen, the frost should always be taken out in cold water, or it will be soft and fall to pieces.

The earthy taste often found in fresh water fish may be extracted by soaking in salt and water.

All fish are better if allowed to take salt an hour or so before cooking.

Most kinds of salt fish should be soaked in cold water for twenty-four hours. The fleshy side turned down in the water.

Fish should be well cleaned preparatory to cooking; they may be readily scaled by plunging them for an instant in hot water, then washing and scraping away all coagulated blood.

It injures fish to wash them too much, as it destroys their flavor.

Nearly all kinds of fish are better in cold weather. Mackerel in July, August, September, and October.

Shad are good from April to June.

For invalids, white fish are considered the best.

Fish, unless good, are very inferior eating. Cooks should consider what fish they have and cook accordingly. Some varieties when boiled or baked are fine, but tasteless if fried or broiled.

Large fish are generally baked or boiled. Small ones, fried or broiled.

Trout should always be boiled or baked.

Red Snapper always boiled.

White fish, best when broiled.

Fresh mackerel should always be broiled.

Fish should always be boiled very gently. Sew them in a cloth and drop in cold water with a sufficient quantity of salt. Boil about thirty minutes.

For broiling fish, the gridiron must be rubbed with a piece of fat, to prevent its sticking. Lay the skin side down first. Fish should never be turned with a knife and fork, but hold a tin-sheet upon it with one hand and turn over the gridiron with the other. Fish will break if not turned in this way.

All fish should be eaten immediately after being cooked.

FISH A LA CRÊME.

Boil a fish, pick out all the bones, and mince well. Mix a pint of cream, one tablespoonful of flour, one onion chopped fine, salt, and a half pound of butter; set it on the fire and stir until it thickens. Put in a deep dish alternately fish, cracker crumbs, and cream. Bake in a moderate oven until brown.

BAKED FISH.

Take any kind of nice fish large enough to bake; when clean, dry with a cloth and fill with a dressing made of four or five hard-boiled eggs chopped fine, bread crumbs, pepper, salt, a little parsley and onions, if liked; tie it up well with cords to keep dressing in, put in a baking pan with a little water, and bake. Be sure to keep quite moist while cooking by basting often; when well cooked put on a platter, clip the strings, and pull them off, and cover fish with a thick sauce made of four or five hard boiled eggs, mashed, one half cup of vinegar, one tablespoonful of butter, two tablespoonfuls of sugar, pepper, salt, and a few white mustard seed; let this cook till stiff, pour over fish on platter, over this arrange the chopped whites of eggs, and garnish around with curled parsley.

—Mrs. J. P. Hird.

BAKED WHITE FISH.

Prepare a stuffiing of fine bread crumbs, a little salt pork chopped very fine; season highly with sage, parsley, pepper, and salt. Fill the fish with the stuffiing, sew it up, sprinkle the outside with salt, pepper, and pieces of butter; dredge with flour, and bake one hour. Baste quite often. Serve with Hollandaise sauce.

WHITE FISH A LA POINT.

After cleaning the fish lay it open, remove the back bone, placing it in a buttered baking pan, skin next to the pan. Season freely with pepper, salt,

little lemon juice, and butter. Put two cups of water in the pan around the sides of fish. Bake in a hot oven; a four pound fish should cook fifteen minutes. Large white fish are superior to small ones.

—H. M. Kinsley, Chicago.

TO BAKE SHAD.

Split the shad down the back, wash, and salt well, wipe well with a cloth, rub inside and out with a small quantity of cayenne pepper. Prepare a dressing of bread crumbs, seasoned with pepper, salt, thyme, celery seed, some chopped onions, and a spoonful of butter. Tie the fish well in order to keep in the stuffing, place in a baking pan with water enough to bake it, and a large spoonful of butter. Dust a little flour over the fish. Baste well while cooking Cook slowly until well done.

TO FRY SHAD

Cut up and sprinkle well with pepper and salt, roll in flour and fry in hot lard.

TO COOK SHAD ROE.

Drop into boiling water for a few minutes, take out, drain, season them with salt and pepper, dredge with flour, and fry a nice brown.

TO BROIL SHAD.

Split and wash the shad, then dry it on a cloth. Season with salt and pepper. Grease your gridiron well; when hot, lay the shad upon it, the skin side down, in order that it may retain the juice; when done, butter it and send to the table.

BOILED BASS.

Clean the fish well, put it in a saucepan with sufficient water to cover it, add salt, place the saucepan over the fire; after boiling a few minutes see if the fins are loose and can be removed readily; if so, take it from the pan, place on a platter, surrounding the fish with hard-boiled eggs. Serve with sauce.

BOILED BLUE FISH.

This may be prepared the same as bass.

BAKED BLUE FISH.

Prepared in the same manner as baked shad.

BAKED SHAD STUFFED WITH OYSTERS.

Select a large shad. Clean, dry, and rub thoroughly with salt, inside and out. Make a dressing of grated bread crumbs and oysters, season it well with pepper and salt and plenty of butter. Put the fish in a baking pan with enough water to keep it from burning; bake about one hour basting often with butter and the essence from the fish. When brown place the fish on a platter where it will keep hot; cover the fish over while you prepare the gravy.

Add a spoonful of catsup and the juice of half a lemon to the gravy. Garnish the fish with water cresses or curled parsley. The sauce should be served in a sauce boat.

BAKED GURNET.

Clean and dry the gurnet; make a stuffing of bread crumbs, a little suet, minced parsley, sweet herbs, pepper and salt, and the yolk of an egg; stuff the fish, put into a baking dish with pieces of dripping and a little water; bake in a quick oven for about an hour, basting constantly. Serve with shrimp sauce.

RED MULLET, BAKED.

Clean the fish, take out the gills, but leave the inside; fold in oiled paper, and bake them gently; when done take the liquor that flows from the fish, add a thickening of butter and flour; add half a teaspoonful of anchovy sauce, one glass of sherry, cayenne and salt to taste; let boil two minutes; serve the sauce in a tureen, and the fish on a dish, after having removed the paper.

MULLETS DRESSED WITH FINE HERBS.

Trim and place the mullets on a saucepan, buttered, season with pepper and salt, strew over them chopped mushrooms, shallot and parsley, moisten with two glasses of sherry, and a large spoonful of brown sauce. Mix with the herb sauce a little essence of anchovy and the juice of half a lemon; one spoonful of chopped and blanched parsley. Pour over the mullets and send to the table.

BAKED BLACK FISH.

Rub a handful of salt over the surface to remove the slime peculiar to the fish. For the stuffing two ounces of beef drippings, one ounce salt pork, two

tablespoonfuls of chopped parsley; fry brown in a saucepan; then add one teaspoonful of chopped capers, half saltspoonful of white pepper, half teaspoonful salt, one gill of broth; stir until boiling hot, place inside of the fish, cut several slices of pork in thin pieces, and lay on either side of the fish, tie it well with a twine, sprinkle with salt and pepper, then serve with a sauce made of stock seasoned with one tablespoonful each of Walnut and Worcestershire sauce, one tablespoonful of chopped capers, and one tablespoonful of parsley.

BAKED TROUT.

Clean, wash, and wipe the fish, which should be large; prepare a stuffing of fine bread crumbs, salt, pepper and herbs, add with this a beaten egg. Stuff the fish and sew it up; place in a baking pan with about two gills of water, and a piece of butter the size of an egg. Baste with water and butter until don and well browned. Place the fish on a hot dish; then add to the gravy a tablespoonful of browned flour; wet with cold water a spoonful of catsup, little lemon juice and a glass of wine. Pour the gravy around the dish.

STUFFED AND BAKED FISH.

Clean and wipe the fish dry, rub salt inside, and pepper; then salt and flour the outside well; take grated bread crumbs and add a teaspoonful of pepper and salt to one beaten egg, also a little sage and onion; stuff the fish and bake until thoroughly done. Serve with cream or tomato sauce.

BAKED SHEEPSHEAD.

Prepare the fish for cooking, gash the sides in several places, use salt and pepper freely. Mix with one pint of stale bread crumbs some finely chopped meat, thyme, some salt, cayenne pepper, the yolk of two or three eggs; mix the ingredients well together, then stuff the gashes and inside. Sprinkle well with flour and black pepper; place in a pan the proper size with one quart of water; bake fully two hours. Serve with any kind of sauce desired

TO BAKE STURGEON.

The skin must be well washed. Place in a pan and bake for one hour. Place it on a dish, make several incisions with a sharp knife, then make a stuffing of bread crumbs, meat, onions, salt, pepper, parsley and thyme,

all mixed well together. Stuff the holes well with these ingredients and place the remainder around the fish; return to the oven and bake

BAKED ROCK.

Boil until well done. Then remove the bones. Season with butter, pepper, salt and cream. Sprinkle stale bread crumbs over the top. Bake in a flat dish.

FRESH COD, BAKED.

Get the fish vender to dress it clean, but not cut it entirely open. Prepare a rich forcemeat made of bread crumbs, fat pork, parsley, sweet marjoram, salt and pepper; then fill the fish with this preparation, and confine the openings with small skewers; put four or five cuts on each side of the fish; dredge well with flour and salt; put in a dripping pan, with water enough to cover the bottom; bake until thoroughly done; baste with butter and tomato catsup. Stir little flour and butter into the liquor for gravy, and serve hot.

TURBOT A LA CRÊME.

Procure a nice fresh fish, boil done, and pick out the bones; season with pepper, and salt; to one quart of milk, add a good teacup of flour; put with this a sprig of thyme, small bunch of parsley, four or five small onions, salt, a small quantity of white pepper. Place this on the fire; make into a paste; then remove, and add half pound of butter and yolks of two eggs. Mix well and pass through a sieve; pour some of this sauce into a baking dish, then a layer of the fish alternating until it is all used. Pour some of the sauce on the top, and lastly put a layer of grated cheese and bread crumbs.

Bake thirty-five or forty minutes.

TO STEW FISH.

Season with salt and pepper. To a fish weighing four pounds, add very near a pint of water. When about half done, add half a pound of butter, two large spoonfuls of flour, salt, pepper, and a little thyme, and parsley.

Serve with the gravy several hard-boiled eggs, sliced.

BOILED FISH.

Wash the fish, then wrap in a cloth and put into a pan of hot water, with a tablespoonful of salt; there should be a slow movement of the water

for about thirty-five minutes, at the expiration of which the fish will generally cook sufficiently. When done, remove the cloth, and serve with drawn butter.

BOILED FISH WITH HOLLANDAISE SAUCE.

A pike is good for boiling. Wrap the fish in a cloth; place over the fire and boil slowly until done. The length of time for cooking will depend much upon the size of fish.

For Sauce—Beat half a teacup of butter to a cream, add the yolks of two eggs, juice of half a lemon, salt, and a very little cayenne pepper, put in a saucepan of boiling water, beat with an egg-beater, until it begins to thicken; then add a half cup of boiling water, beating continually. When to the consistency of stiff custard, it is done. It will not take more than five to seven minutes to cook, if the water boils hard.

FRESH MACKEREL, BOILED.

Clean a large mackerel, tie it in a cloth, and cook about twenty minutes. Serve with nasturtium sauce.

TO COOK SALT MACKEREL.

Soak well over night in water, next morning drain well and drop in boiling water for three minutes; take it up very carefully, place it on a dish and pour over the fish melted butter.

The mackerel may be prepared in the same manner, and placed on a gridiron, broiled nicely, put on a dish and pour melted butter over it.

BROILED SPANISH MACKEREL.

Remove the backbone, first opening the fish on the back; dry the fish well with a towel after washing it; salt the fish and put it on a gridiron over a clear fire, turning the flesh side down, until it is brown; then turn it over. This mackerel is very fine with most any of the fish sauces. It should be served while hot.

FRESH MACKEREL, BROILED.

Split through the back, dredge with salt and pepper, grease the broiling-iron, and broil quickly, lay the flesh side to the fire first; when browned, turn without breaking it, and brown the other side; pour melted butter over it, and serve hot.

FRESH MACKEREL, FRIED.

Score and salt the fish, roll in Indian meal, and fry in hot fat. If you put the fish into fat that is not very hot, it will fall in pieces before it crisps.

Haddock and scrode may be cooked in the same manner.

TO FRY PERCH.

Skin, salt, and roll in Indian meal (leaving the head on); fry in hot pork fat until a golden color.

TO FRY SILVER FISH.

This is a very delicate fish, and found principally in the south. Dress the fish nicely, roll the body in beaten egg and then in cracker crumbs, and fry in butter.

TO FRY PIKE AND PICKEREL.

These fish should be fried in the same manner as mackerel. They are very nice served with oyster sauce or drawn butter. Garnish with sliced lemon and curled parsley.

TO FRY SMELTS.

Clean nicely, handle as little as possible; dip in milk, then in cracker dust, then in beaten egg, then in dust again; continue this until well coated; fry some salt pork in lard, remove the slices of pork, and put in the smelts and fry a light brown. Serve upon a napkin, and garnish with fried parsley.

FISH CHOWDER.

Take a trout or any large fish, skin it and cut the meat in nice thin slices; take some slices of salt pork and fry it quite brown; slice two medium-sized onions and fry with the pork; slice some potatoes—then put in a layer of potatoes, fish, onions, cracker dust. Continue until ingredients are all used; add to it red and black pepper, place bits of butter on the top, then pour on milk enough to cover it, and cook until well done.

RED SNAPPER WITH TOMATO SAUCE.

This is a delicious fish when well prepared. Scale the fish, rub well with pepper, inside and out. Let the the fish be wrapped in a cloth and

kept on ice several hours. Cut up two onions, a carrot, and a celery root; let this boil in a quart of water; then put in the fish, whole or in pieces; the water should almost cover the fish; add a piece of butter, size of an egg, and three large tomatoes. (Three spoonfuls of canned tomatoes may be substituted.) Boil the fish until the fins will fall out easily if taken hold of—turn frequently while cooking. Put the fish upon a platter when done, handling it very carefully. Strain the sauce; let it boil. Mix with a cup of fresh cream one teaspoonful of flour. Garnish the fish with chopped parsley, pour the sauce over the fish, mixing it well with the parsley.

The yolks of eggs may be used instead of cream for the sauce.

This fish is very nice fried.

SOLES LA GRATIN.

Spread some fresh butter on a dish, and place the soles, head and tail, on it; season with pepper and salt; sprinkle little chopped parsley over them, and moisten well with white wine; half an hour before dinner put them in the oven to bake; when they have been in about twenty minutes take them out, and, after saucing them over with brown sauce, shake some raspings of bread crumbs over the whole, and put the soles back in the oven for a few minutes; just before sending to table pass the red-hot salamander over them and serve.

SOLES A LA COLBERT.

Clean and trim the soles; wash and wipe them dry with a clean cloth; then flour them over and fry them, after which cut them open at the back, and carefully take out the back bone; fill the inside with some cold Maitre d'Hotel butter, turn the soles on their back in a dish, pour round them an essence of fish or of anchovies and serve quite hot.

FRIED SOLES, WITH SHRIMP SAUCE.

Clean the soles thoroughly, pull off the brown skin, cut off the head, and with a pair of large scissors trim away the fins close up to the fillets; then wash and wipe the soles dry and roll in little flour; dip them first into beaten egg, and then into fine bread crumbs; place the fish on a dish in a cool place until within twenty minutes of dinner time; then fry them in hot fat; when done, drain them on a napkin, and dish them up with some fried parsley. Serve with a sauce boat full of shrimp or anchovy sauce.

FRIED HALIBUT.

Select choice slices, wash and dry nicely, then remove the skin. Dip the slices of the fish in beaten egg, then in fine cracker dust (first salt and pepper well), have ready a pan half full of lard boiling hot, drop in the lard, and fry a pretty brown on both sides. Drain and serve hot.

BROILED HALIBUT.

Broil just as you would other fish, upon a gridiron; season with pepper and salt. Put on a hot dish and butter freely, serving in a covered dish.

SALMON IN A MOULD.

One can of salmon, four eggs beaten light, four tablespoonfuls melted butter (not hot), half cup of fine bread crumbs; season with salt, pepper, and minced parsley; chop the fish fine, rub the butter in till smooth; beat the crumbs with the eggs, and season before working together. Put in a buttered bowl and steam one hour.—*Mrs. Ferris.*

FRESH SALMON, BOILED.

Take several pounds of salmon, wash carefully, rub the inside with salt, tie it up in a cloth, and boil forty minutes very gently; when about half done turn it over.

Serve with egg-sauce.

FRESH SALMON, FRIED.

Cut the slices very near an inch thick, dredge with flour; or dip in egg, then in crumbs, and fry in hot fat.

BROILED SALMON.

Cut the slices an inch thick, season with pepper and salt, butter a sheet of white paper, lay each slice on a separate piece; enclose them in it with their ends twisted. Broil over a bright fire, and serve with anchovy or caper sauce.

CODFISH BALLS.

After removing all the bones from the fish (which has been previously soaked and boiled to pieces), pick into shreds, and then let it drain. To

one pound of fish, allow one dozen Irish potatoes, boiled and mashed very fine; season with pepper, salt, and a teacup of sweet milk; break one egg; then mix all together, make into rolls and bake a light brown.

FISH BALLS.

One cup chopped codfish, whites of two eggs, the yolks of same; beat and mix well with two cups of mashed potatoes, and a spoonful of butter; work well and form into balls; fry in hot fat.

LOBSTERS.

Some lobsters require longer boiling than others; this depends upon their size. Pick the meat from the shell, cut into pieces of equal size, put them into the spider with the liquor which comes out of the shell, two tablespoonfuls of celery vinegar, a little cayenne pepper, a pinch of sugar, and two tablespoonfuls of butter; dredge with flour, cover, and let it stew ten minutes; stir it, when cooked, and serve.

LOBSTER CUTLETS.

Two lobsters, medium size; one cup of bread crumbs, one small onion chopped fine, a pint of butter, little mace, add little cayenne pepper and salt, form into cutlets, spread out, let cool and form them in shape of chops, dip in egg, and roll in bread crumbs, and fry in boiling fat.

CRABS.

Crabs may be prepared as lobsters. Take the meat from the shell, put into a pan, with butter, pepper, salt, and pinch of mace, and very small quantity of water; dredge with flour and cook slowly a few minutes. Serve hot. Break off the small claws, and lay in rows around the outer edge of the dish.

FRIED CRABS.

Dip soft shell crabs in beaten egg, roll in cracker crumbs and fry in salt pork gravy.

CLAMS.

Boil the long clams, and the small round clams (with their shells on) in water enough to prevent their burning; they will boil in about five

minutes; then turn into a colander; save the liquor; pour as much of the clear liquor in a stewpan as needed; put the clams from the shells into the stewpan with the clear liquor, adding little pepper; place on the fire, and as soon as boiling hot, add butter and flour braided together; let it come to a boil, and serve on sippets of toast.

EELS, PLAIN BROILED.

In order to kill eels pierce the spinal marrow, near the back part of the skull, with a sharp instrument. Skin, and remove the head and tail; cut into pieces about three inches long; season with pepper and salt, lemon juice and two spoonfuls of oil; few minutes before dinner, broil them of a light color, dish them up on a napkin with fried parsley, and serve with tomato or Tartare sauce, in a sauce boat separately.

MATELOTE OF EELS.

Cut the eels in three or four inch lengths, or truss them into an oval or round shape, place in a stewpan with sliced carrot, onion, parsley, mushrooms, thyme, bay leaf, mace, two or three cloves, etc., season with claret wine and set the eels on the fire to stew. When done drain, trim, and glaze with some lobster coral in the glaze; pile the eels in a pyramidal group on a dish, with some good brown sauce made with the liquor in which the eels have been stewed; garnish round with alternate groups of button mushroons and crawfish tails and send to table

EELS A LA TARTARE.

Cut the eels in three-inch lengths or truss them whole, in a circular form; put into a stewpan with sliced carrot, onion, parsley, bay leaf and thyme, a few pepper corns and salt; moisten with a gill of vinegar and little water; put on the fire to boil, and when done, set aside to cool in their liquor; then drain, trim, roll in egg and bread crumbs; fry a pretty color, dish with fried parsley, and send to table with some Tartare sauce in a sauce boat.

FROGS.

The green frog is the only kind used for the table. Peel off the skin from the hind-quarters, sprinkle with salt and pepper, grease the gridiron

well with lard, place the hind-quarters on the irons over a good fire, and broil gently to a nice brown; pour butter over them, and serve hot.

TERRAPIN.

Cut up the head and put on in a pot to boil with the shell on; when sufficiently done, remove the under shell, and pick to pieces. The top shell should be well cleaned; add some crackers, butter, onion, parsley, black pepper, allspice, and wine.

Put in the shell, and bake it.

TURTLE OR TERRAPIN STEW.

Parboil the meat, mince it, and season very highly with cayenne pepper, black pepper, salt, spices, lemon, hard-boiled eggs and champagne. Stew until thoroughly done. Very fine.

STEWED TERRAPIN, WITH CREAM.

Mix together in a saucepan, one small teacup of butter and one tablespoon of flour; put it on the fire and stir until it is well mixed and hot. Stir into this two teacupfuls of cream, one-fourth teaspoonful white pepper, half nutmeg grated, salt to taste, also a small quantity of cayenne. Then put in about a pint of the meat; stir until it is very hot. Then place the pan where it will keep the stew hot, but should not boil; stir into it the yolks of five eggs, well beaten; stir well, and pour the stew into a tureen at once (as the terrapin should not boil after adding the eggs) over a gill of good Madeira and a spoonful of lemon juice. Serve while hot. Season with salt and pepper.

OYSTERS.

Oysters are good in any month having an R in its name. The largest oysters should be used for frying and boiling; the next larger size for raw and soup, the smallest for croquettes, scallops, etc. It is a very important matter to examine very carefully each oyster before cooking and see that no bits of shell adhere to them.

Many persons prefer olive oil in the place of butter with oysters, but it only requires half the quantity that you would of butter.

ROAST OYSTERS IN THE SHELL.

Select large oysters; wash and wipe them; place with the upper shell down in order to catch the juice over the hot coals. When they open their shells, remove the shallow one; save the juice in the other; place both oysters and shells on a hot dish—send while hot to the table, allowing each person to season with butter and pepper to suit the taste.

OYSTERS STEWED.

Let the liquor first come to a boil, skim it, and add about the same quantity of milk. Let these boil together a very short time, then put in the oysters and cook a few minutes only; add pepper, butter, salt; put a little finely rolled crackers in the dish, and pour the soup over it.

OYSTER STEW.

Put the liquor in a stewpan, when it comes to a boil, skim well; then pour in two quarts of fresh milk; when it boils add three scant pints of oysters, after looking over carefully and removing all the shell. When the oysters begin to curl remove from the fire, and add salt to suit taste. Use butter generously, and serve hot.

STEWED OYSTERS.

Put the juice into a saucepan and let it simmer, skimming it carefully; then rub the yolks of three hard-boiled eggs and one large spoonful of flour well together, and stir into the juice. Cut in small pieces quarter of a pound of butter, half a teaspoonful of whole allspice, a little salt, a little cayenne, and the juice of a fresh lemon; let all simmer ten minutes, and just before dishing add the oysters This is for two quarts of oysters.

VIRGINIA OYSTER STEW.

Strain the liquor from one quart of oysters and put it over to boil; take the yolk of four hard-boiled eggs and very little mustard; mix into a paste with one large tablespoonful of salad oil; then add a cup of the boiling liquor; stir well and keep warm. Add the oysters to the remaining liquor and cook until the edges begin to curl. Pour part of the liquor from the

oysters over some nicely prepared toast, leaving the remainder with the oysters. Add to the oysters the egg salad; season with salt and pepper to taste.

FRIED OYSTERS.

Pick large select oysters; remove all the pieces of shell; drain in a colander. Roll the crackers fine; season with white pepper and salt; dip the oysters well in rolled cracker; lay them on platters. Have your griddle hot, and fry a golden color in boiling lard and butter mixed.

FRIED OYSTERS.

Drain the oysters, and cover well with very fine cracker crumbs; season with salt and pepper. Let the oysters stand half an hour, dip, and roll again in the meal; fry brown in plenty of lard and butter.

Do not let them stand, but serve hot.

TO FRY OYSTERS.

Wash tnem and dry on a napkin; dip in beaten egg, and then in the cracker crumbs; repeat this once. Add pepper and salt to taste, and fry in butter and lard.

BROILED OYSTERS.

Drain select oysters in a colander. Dip each oyster into melted butter, to prevent sticking, and then place upon a wire gridiron. Broil very carefully over a good fire. When well browned on both sides, season with salt, pepper, and a generous quantity of butter, and lay on hot buttered toast, just a little moistened with hot water. These are very nice served on broiled beefsteak; not good unless served very hot.

BROILED OYSTERS ON THE HALF SHELL.

Procure large oysters; open and drop in boiling water a few moments, then put each oyster in a half shell, with the juice, which has been retained. Put on a gridiron over a hot fire; season with butter, pepper and salt. Serve on the half shell.

OYSTERS ON ICE.

Take a large square of ice; hollow it out in the middle sufficiently to form a bowl large enough to contain the number of oysters required. Put the oysters on the ice, place on a flat dish and serve.

BROILED OYSTERS.

Choose the finest and largest oysters, being careful to see that no particles of shell remain among the oysters. Dry with a clean linen cloth; sprinkle pepper and salt over them, and roll in finely-sifted cracker. Put on a gridiron over a bright quick fire, and as soon as they plump, plunge each one into a bowl of melted butter; place on a hot dish and garnish with curled parsley.

ROASTED OYSTERS.

Take oysters in the shell; wash the shells nicely and place them on a bed of hot coals; as soon as they begin to open they are sufficiently done. Remove the upper shell, and serve the oysters in the lower shell; pour a little melted butter over each one and serve.

OYSTERS ROASTED.

Select large oysters in the shell, and put them with the rounded side down upon a gridiron over a sharp fire. They will roast in a few minutes. Serve in the shell, with coffee, bread, butter, and pickled cauliflower.

OYSTERS SAUTÉ.

Take as many oysters as you desire using; chop fine; to each dozen add one tablespoonful of butter, two of fine cracker dust, salt and pepper to taste; let them be well drained; season and roll in the dust. Have the butter very hot, filling the bottom of the frying pan; fry the oysters a pretty brown, but do not let them burn. Serve on hot toast.

STEAMED OYSTERS.

Choose the best oysters; place in a vegetable dish; season well with salt, pepper and butter. Steam over boiling water, where they should remain until they begin to curl.

OYSTERS A LA CRÊME.

Wash the oysters from the liquor; place them in a saucepan; season with salt, pepper, very little butter; when the edges of the oysters are curled, dust with little flour. Have ready some hot cream (not boiled), about one pint of thick cream is sufficient for quart of oysters. When oysters are done, add to them the cream, and pour over slices of toasted bread. Serve at once, and very hot.

BROILED OYSTERS A LA CREME.

One pint of fine oysters, one small tablespoon of butter, one egg, finely-powdered cracker, very little flour; beat the egg; season the oyster with pepper and salt. When the oysters have been well drained dip each one in the egg, and roll in crumbs and broil over a brisk fire; scald the milk; mix a little cold water with the flour, having it smooth, and add it to the milk. As soon as the milk comes to a boil, pour it over the oysters and serve very hot.

DELMONICO'S RECEIPT FOR OYSTER STEW.

Take one quart of liquid oysters; put the liquor (a teacupful for three) in a stewpan; add half as much more water, salt, good bit of pepper, teaspoonful of rolled crackers for each. Put on the stove and let it boil; have your oysters ready in a bowl; the moment it begins to boil, pour in all your oysters—say ten for each person. Now watch carefully. As soon as it begins to boil, take out your watch, count just thirty seconds; take your oysters from the stove; have a large dish ready with one and a half tablespoons of cold milk for each person; pour your stew on this milk and serve immediately. Never boil an oyster in milk.

SCALLOPED OYSTERS.

Drain the oysters; butter the dish in which you expect to bake them; scatter cracker crumbs, well seasoned with pepper and salt; then drop in a few pieces of butter, next a layer of oysters, then a layer of cracker crumbs, again bits of butter; continue this until the dish is filled—the last layer should be crackers. Strain the oyster liquor—pour on the top.—*Mrs. E. Ferguson.*

CHAPTER VIII.

MEATS.

GENERAL REMARKS ON SELECTING, PREPARING, COOKING AND CURING MEATS.

When necessary to wash meats, it should be done as hurriedly as possible, as the water will extract the juices of the meat. Beef, when just cut from a quarter, should not be washed: it is only necessary to wipe it with a clean, dry cloth.

When meat is frozen, it should be put in cold water to thaw, and cooked as soon as possible, or it will lose its sweetness.

In selecting beef, choose that of a fine grain, smooth, bright red color, and white fat. The sixth, seventh and eighth ribs are the choicest cuts for roasting. The bones must be removed and the meat rolled, and use the bones for soup. Veal, when fresh and good, is firm and dry, joints stiff, with kidneys covered with fat. Veal should be dressed as soon as practicable after killing.

The flesh of good mutton or lamb is of a dark red, with the fat firm and white. Lamb, when fresh killed, is pale red; if the neck veins are not of a blueish tint, the meat is not good. When roasted, the meat should be covered with the caul, as the fat that drips from that in roasting preserves the moisture of the meat.

Pork is not considered wholesome, particularly in warm weather; it is much better in winter. Pork and veal should be well cooked. If the meat of pork is young, the lean will break on being pinched; the skin will be smooth and thin. If kernels should be found in the fat, reject the meat.

Venison is a delicious and healthful dish when properly cooked; it should always be a little underdone, using few spices and herbs. Venison is not good until it hangs fully one month in order to ripen.

RULES FOR BOILING.

All kinds of meat should be boiled very slowly. All fresh meats should be put to cook in boiling water, over a slow fire to concentrate its juices.

Salt meats should be put on in cold water, in order to extract the salt in cooking. In boiling meats, it is proper to keep the pot gently boiling, but should never cease; if so, the meat will absorb the water and cause it to be flat and insipid. Remove the scum when it first begins to boil. Always have at hand a kettle of boiling water to replenish the meat pot as the water boils away. To every pound of fresh meat allow fifteen minutes to boil, and to salt meat allow twenty minutes to the pound. The more gently meat boils the more tender it will be. Fresh meat should be kept covered with water while boiling, and requires close attention in boiling; if boiled too hard, the meat is toughened and juices extracted. Meat should not boil too long; if so, their nourishing properties are transferred to the water in which they are boiled. Good judgment and close attention are very necessary in order to boil meat just right.

ROASTING.

There are no definite rules for roasting meat; some require meat quite rare or underdone, others like it cooked dry. In order to retain the juices and flavor of meat, when cooked, cover the surface of the roast with a rich glaze, put into a hot oven, so that, as the gravy exudes, it congeals on the outside, thus confining or sealing up the pores. If the meat is lean, a small quantity of water must be added; if it is fat, the water should be left out entirely. Meat, when roasting, should be turned so that it may brown equally. When done, remove from the pan and place on a dish; carefully pour off all the fat from the pan; the thick sediment in the bottom of pan will make sufficient gravy by adding a little boiling water; no flour is needed to thicken the gravy—place the pan on the stove and boil two or three minutes, and serve with the roast.

It is a better plan to add neither salt nor pepper to the meat before cooking, as salt draws out the gravy, which it is your purpose to keep in, and pepper, when used on the surface of meats, becomes parched, and leaves a bad taste. When preparing the gravy, add pepper and salt. Lardering moistens meat while cooking, and adds richness to its flavor. To larder meat or poultry is simply introducing, into the surface of the flesh, by means of a larding needle, the clear fat of pork or bacon, cut into strips two inches long and not quite half an inch thick. Place the strips, one at a time, into the cleft end of the larding-pin, draw through,

leaving half an inch or so each side of the stitch. The whole surface may be arranged in rows, or any fanciful forms desired.

Fowls and game should be lardered on the breast only.

ON FRYING AND BROILING.

In frying meat a failure is always very apparent. In frying, a deep enameled or iron pan should be used, with sufficient fat to thoroughly cover the article; it is best to be very generous with the fat, as it is quite as economical as to use less, for it can be used again if put aside in a clean vessel, being careful to pass it through a fine strainer, in order that no sediment may be found in the next frying. There are two very important rules to observe in frying—your fat must be boiling hot, and the crumbs fine and even. Bread crumbs should be thoroughly rolled and finely sifted.

It is well to keep on hand a good supply of bread crumbs. Cut slices of baker's bread, dry them in the oven, having the pieces almost colorless: when perfectly dry, roll very fine, sift and put away for use.

Broiling is a simple mode of cooking, and requires but little care and attention. A brisk, clear fire is essential; if the fire should be too heavy, the gridiron may be carefully raised a little and placed on two bricks, in order that the meat may not scorch; the gridiron must be very hot before the meat is placed upon it; as soon as the gravy begins to show, turn it over; if allowed to remain without turning until the gravy stands on the top, when turned it is lost in the fire; but when turned quickly and at the proper time, the pores are at once sealed, and the gravy is retained in the meat.

BEEF A LA MODE.

Take a round of beef, remove the bone from the middle, also all the gristle and tough parts about the edges. Have ready half a pound of fat salt pork; cut into strips as thick and long as your finger.

Prepare a nice dressing, the same as for stuffing a turkey. With a sharp knife make incisions in the meat, about half an inch apart, thrust into them the pork and also some of the dressing. Proceed thus until the meat is thoroughly plugged. Put into a baking pan with a little water at the bottom; cover tightly and bake slowly four hours; then uncover and spread

the rest of the dressing over the top, and bake until nicely browned. After taking up, thicken the gravy and pour over the beef.

ROAST BEEF.

Take six or eight pounds of sirloin; wipe, trim, and skewer into shape. If there be much flank, cut it off and use it for soups or stew. Lay the meat on a rack in the pan, and dredge all over with salt, pepper and flour; put it in a very hot oven with two or three tablespoonfuls of dripping or pieces of the beef fat placed in the pan. Place a rack under the pan or turn the heat off from the bottom of the oven. Put the skin side down first, that the heat may harden the juices in the lean part. When the flour is brown, baste the meat and reduce the heat. Baste often and dredge twice with salt and flour. When seared all over, turn the skin side up for the final basting and browning. Bake fifty minutes, if liked very rare; an hour and a quarter to an hour and a half, if liked well done. Serve with Yorkshire pudding.

BOUILLI BEEF.

Get a piece of the rump, from twelve to thirteen pounds; let the butcher take out the bone and have an onion inserted; rub it all over with different spices; let it stand for a couple of days to become tender. Remove the onion when you put it over to boil; skim carefully all grease that will rise to the top. It must boil slowly for three or four hours. Add about six or eight cloves, two blades of mace, a few celery tops; in about two hours before dinner add two carrots, cut in thin, round slices, one onion, some allspice, whole peppers. Short time before serving, take out about a pint of the gravy—add to it the same quantity of claret wine; thicken with some browned flour, adding a few capers; pour over the beef and serve.

—*Mrs. C. Hamilton.*

SPICED BEEF.

Four to six pounds from the middle cut of the shin. Wash the meat on the outside and cut off any part of the skin which is not sweet and clean. Pick off all the fine fragmeuts of bone. Cut the meat into several pieces; cover with boiling water. Skim carefully as it boils and then simmer until the meat falls to pieces and the liquor is reduced to half a pint. Re-

move the meat; season the liquor highly with salt, pepper, sage and thyme, add it to the meat, and mix with the fork until the meat is all broken. Pack in a pan. When cold, cut in thin slices.

BRAISED BEEF.

Take six or eight pounds of round or a piece of the rump. Lard with salt pork. Put a few slices of pork in the braising pan; when the pork begins to fry, add two onions, two slices carrot, half a turnip, all minced or chopped fine. As soon as they begin to brown nicely, draw to one side of the pan, and put in your beef. Dredge well with pepper, salt and flour. Brown the meat well on all sides, then add one quart of boiling water and a small bunch of sweet herbs. Cover the pan and cook slowly three and a half hours. Baste often; take up and add to the gravy half can of tomatoes and cook ten minutes. Strain, pour around beef and serve

RIB ROAST OF BEEF.

Procure a second cut of rib roast of beef, remove the bones with a sharp knife, roll and skewer it. Before roasting take out the butcher's skewers, unroll, season highly with salt and pepper and a few herbs, if liked; roll again tightly, fastening securely with skewer pins. Place in a pan on a little iron griddle, made for the purpose to keep it just over the water in the pan. Pepper and salt freely, also dredge with flour, and baste every ten or fifteen minutes. Just before the beef is done pour over it half a teacup of vinegar. To the gravy put parsley, thyme and minced onion, which should be browned.

TO COLLAR A FLANK OF BEEF.

Procure a well corned flank of beef. After washing it, remove the inner and outer skin with the gristle. Make a seasoning of parsley, thyme, pepper and cloves.

Place the meat upon a board, and after rubbing with a little pepper, spread the mixture over the inside. Roll the beef very tight, fasten it with small skewers, place a bandage around the beef and tie with a strong tape; place in a pot, and cover with water to the depth of an inch; boil slowly

six hours. When done remove without undoing it; lay a board on top of the beef, place a very heavy weight on top of the board, and let it remain twenty-four hours. Remove bandage, garnish with curled parsley, and serve with tomato sauce,

TO SPICE A ROUND OF BEEF.

To a round of beef mix together four tablespoonfuls brown sugar, three tablespoonfuls saltpetre; with this rub your beef well. Two teacups of salt, one teacup of cloves, one teacup of allspice (the spice must be ground fine).

Rub the beef thoroughly with these ingredients. Put it into a tub just large enough to hold it well; turn it every day in the pickle it makes. In four weeks it will be ready to eat. For forty pounds use two and a half pounds of beef suet. When beef is cooked place sticks across the bottom of the pot to prevent its burning

FRENCH BEEF.

Take a circular piece of beef from the round, and after removing the bone, trim it nicely from the fat skin, etc. Then lard it all over with long slips of fat pork or bacon. The place from whence the bone was taken must be filled with a force-meat made of minced suet, grated bread crumbs, sweet marjoram rubbed fine and grated lemon peel; add a little salt and pepper, and mix in the beaten yolk of one egg, to bind together the other ingredients. Tie twine or tape closely round the outside of the beef, to keep it compact and in shape.

Put it into a broad earthen jar with a cover, or into an iron bake oven. Add some whole pepper, a large onion stuck over with a dozen cloves, a bouquet of sweet herbs, three bay leaves, a quarter of a pound of butter, divided into small bits (each piece rolled in flour), and a pint of claret or port wine. Bake or stew it thus in its own liquor for five, six or seven hours (in proportion to its size), for it must be thoroughly done, quite tender, and brown all through the inside. Serve it hot, with the gravy round it. It is also very good when cold.

RULE FOR CORNED BEEF.

Take a very nice ten-pound roast of beef; add three coffee cups of salt; cook until tender—good when hot, and delicious when cold. Better if

pressed when cold. It is to be boiled with the salt water, enough to cover it. Any less salt will greatly diminish its goodness.—*Mrs. L. F. Hodges*

TO CORN BEEF.

To every fifty pounds of beef, take:
Three pounds of salt.
One pound of brown sugar.
One ounce of saltpetre.
Two ounces of soda.
One-half ounce of red pepper.

This must be dissolved in two gallons of water. Pack the beef closely in a barrel, and cover it over with the mixture. Let it stand a week, or longer if the weather is cold, then pour off the brine, boil it, and skim off all the blood. Let it cool, and pour back over the beef. It will keep well.

BRINE FOR BEEF.

Sixteen quarts of salt.
Thirty-four gallons of water.
Four pounds of brown sugar.
One pound of saltpetre.

Boil and skim. Let the beef get entirely cold, and drain off as much of the blood as possible before it is put into the brine. Sometimes it is necessary at the expiration of a few months to boil and skim the brine a second time.

The above quantity is sufficient for an ordinary sized beef.

ROLY POLY.

Procure a good round steak, and after beating thoroughly well, lay flat on a board; make a dressing of Irish potato, mashed fine, bread crumbs, a small piece of butter, some minced parsley, minced onion, salt and pepper. Spread this mixture on the steak, roll over and over like jelly cake, and fasten with skewers or sewing. Place in a baking tin with a little water, place in a hot oven, and baste every few minutes. Sift over the top browned cracker crumbs—serve with tomato or Hollandaise sauce.

BEEFSTEAK FRIED WITH ONIONS.

Prepare a nice steak; pepper, salt, and roll in flour; fry in hot lard; take the steak from the pan when done; add onion chopped fine, pepper, salt, and water enough to make a good gravy. Cook a short while, return the steak to the pan—let it stand in the gravy a few minutes. Serve while hot. Very nice.—*Mrs. Morehead.*

BEEFSTEAK BROILED.

Cut your steak one-half inch thick; beat it well with a steak beater. Have your griddle over some fresh coals; put the steak on the griddle, and when it becomes seared, turn it; when seared on both sides put in a stewpan, season well with salt, pepper, and butter; put it in the pan and keep well covered without placing it on the fire. If your heat is strong, four or five minutes will be sufficient to cook it.—*Mrs. J. P. Calhoun.*

HAMBURG STEAK

Is made of round, chopped or grated very fine, then season with pepper, salt and grated onion. Fry in hot fat.

BEEFSTEAK WITH OYSTERS.

Broil a sirloin or tenderloin steak; season; take a quart of oysters and drain off the liquor; put them into the stewpan with half of a cupful of butter; a little less butter if you can add a few teaspoonfuls of cream. Salt and pepper to season it; when this comes to a boil, pour over the steak on the platter. Serve while hot.

FRENCH BEEFSTEAK.

Cut your steak two-thirds of an inch thick from a fillet of beef; dip into melted butter, lay them on a hot gridiron and broil over fresh coals. When very nearly done sprinkle pepper and salt. Have ready some parsley, chopped fine and mixed with softened butter. Beat them to a cream and pour in the middle of the dish. Dip each piece of steak in the butter, turning them over, and lay them round on the platter. Very nice with the juice of lemon. Serve very hot.

SAVORY BEEF.

Three and a half pounds of round beefsteak, chopped fine; three eggs, twenty oyster crackers, rolled fine; four tablespoons sweet cream; butter size of an egg; salt and pepper to taste; little nutmeg. Thin with milk to consistency of biscuit dough; put in a buttered pan; bake one and one-half hours. Eat when cold. Sliced for tea or lunch.—*Mrs. W. P. Lynde.*

STAFFORDSHIRE BEEFSTEAK.

Beat them a little with a rolling pin, flour, and season, then fry with a sliced onion; lay the steaks into a stewpan and pour as much boiling water over them as will serve for sauce; stew them gently about half an hour, and add a little catsup before serving.

PRESSED BEEF.

Cure a piece of brisket with salt and pulverized saltpetre for five or six days; boil slowly until quite done and tender; press until perfectly cold. Slice thin and serve with tomato sauce.

BEEF OMELET.

Three pounds of beefsteak, one light pound of suet chopped fine, salt, pepper, and a little sage, three eggs, seven crackers rolled fine; make into a roll and bake.

TO FRIZZLE BEEF.

Shave off very thin pieces of beef, put them into a spider and pour a little warm water over them, stir up and turn off the water, add a piece of butter the size of an egg; to a pound of beef, put the whole over the fire; beat up two eggs with three tablespoonfuls of cream, dredge with flour, pour over it the beaten eggs and cream; season with parsley, pepper and salt, to taste.

BEEFSTEAK WITH MUSHROOMS.

Take four pounds of the best sirloin steak, cut thin. Season with black pepper, and a very little salt. Put four tablespoonfuls of butter into a fry-

ing pan, and put it over the fire. When it is quite hot, lay in the steaks and let them brown.

Have ready a quart of mushrooms, stemmed and skinned, and moisten with a pint of water, seasoned with a little pepper and salt, and thickened slightly with a good dredging of flour. Pour it over the steaks in the frying pan, and then let them cook till thoroughly done.

Venison steaks will be found excellent dressed in this manner, but the venison must be fresh.

MINCED BEEF.

Take the lean of some cold roast beef. Chop it very fine, adding a small minced onion, and season it with pepper and salt. Put it into a stewpan with some of the gravy that has been left from the day before, and let it stew for a quarter of an hour. Then put it (two-thirds full) into a deep dish. Fill up the dish with mashed potatoes, heaped high in the center, smoothed on the surface, and browned. Very nice with Chili sauce.

Cold roast mutton or lamb may be minced as above, adding some sweet marjoram to the seasoning, and filling up the dish with mashed turnips instead of potatoes.

Also cold roast pork, flavoring the seasoning with a little chopped sage. Cover the top with sweet potato, boiled and mashed, or with apple sauce that has been stewed as thick as possible.

FRICASSEED BEEF.

Take a piece of beef from the forequarter and cook it very tender, using only water enough to cook it. When about half done season well with salt, pepper, etc. If the water does not boil away soon enough, turn it off, and let the beef fry ten minutes—it is excellent when well prepared.

Take two tablespoonfuls flour, adding the fat; when mixed, pour on the hot juice of the meat. Serve with sauce.

TO COOK CORNED BEEF.

Put the beef on in boiling water, and when done, do not remove it from the pot, but let it remain in the same water until cold—this makes it juicy and delightful.

TO COOK A CORNED ROUND OF BEEF.

Wash it well when taken from the brine. Secure it well in a piece of heavy cloth, or a thick coarse towel. Let the meat cook six or seven hours. Do not remove the cloth until next day—it is nice to place in a round mould, as it gives it a good shape. When the meat is thoroughly cold, trim and cut in thin slices across the grain.

Nice with salad dressing.

TO ROAST A BEEF HEART.

Open the heart sufficiently to remove the ventricles, then soak it in water until the blood is discharged. Parboil the heart until nearly tender. Prepare a force-meat of bread crumbs and salt fat pork chopped fine; season the force-meat with pepper, sweet marjoram, parsley, salt and a little chopped onion; stuff the heart with the force-meat, and secure the opening with small skewers; cut thin slices of fat ham and lay in the pan with about two tablespoonfuls of hot water; then put the heart in the pan and baste with the gravy until done. Serve with currant jelly, or horse-radish grated, and a few slices of lemon.

ESCALLOPED TONGUE.

Chop the tongue when cold, and to one pint add one teaspoonful chopped parsley, one of salt, one of capers, one of bread crumbs; three tablespoonfuls of butter. Mix tongue and seasoning well together, butter your dish, cover the bottom with bread crumbs, and then put the meat on it, pouring over this one-half cup of stock and one tablespoonful of onion juice. Sprinkle a few bread crumbs on the top, with bits of butter, and bake fifteen or twenty minutes.

ROAST VEAL.

Take a loin of veal; prepare a stuffing as you would for roast turkey; fill the flat with the stuffing; secure it firmly on to the loin; rub the veal with salt, pepper and a little butter; put it into a pan with a little water. Let it cook until thoroughly done, basting often. When done, remove the threads before sending to the table. Thicken the gravy with a little flour.

VEAL STEAKS.

Beat them until tender; then broil over clear, hot coals until well browned on both sides; season with salt, pepper and butter. Send to the table while hot. A gravy made by stewing in a little hot water with some bits of veal, with a few oysters or mushrooms, seasoned, and poured over the steak, is very nice.

VEAL CUTLETS.

The cutlets should be cut three-quarters of an inch in thickness; beat them well, dip in the yolk of beaten egg, and roll in bread crumbs, frying in hot lard until brown. Garnish with parsley and rolls of thin-sliced fried bacon.

FILLET OF VEAL TO ROAST.

Remove the bone. Prepare a stuffing of bread crumbs and fat salt pork; or, if you prefer it, butter and egg; salt, pepper and sweet herbs, minced fine and well mixed. Stuff the place whence the bone was taken, and skewer the flap over the stuffing at one end. Fasten the other end with a skewer. Larder the outside of the meat with fat ham or salt pork. Put a little water into the pan with a little salt. Let the meat be well basted while cooking and see that it is thoroughly done. When cooked, baste it with butter, and serve it with sliced lemon.

VEAL SAUSAGES.

Take equal quantities of fat bacon and lean veal. Season with sage, salt and pepper, to the taste, and if convenient, an anchovy. Chop well and mix together; make into cakes and fry.

VEAL OLIVES.

Cut up a slice of a fillet of veal, about half an inch thick, into squares of three inches. Mix up a little salt pork chopped with bread crumbs, one onion, pepper, salt, sweet marjoram and cloves, with a well beaten egg; put this mixture upon the pieces of veal, fasten the four corners together with skewers; lay them in the pan with veal gravy or light stock enough to cover

bottom of pan; dredge with flour, and when well browned on top, drop a bit of butter on each, and let them remain about twenty-five minutes, at which time they will be nice and tender. Serve with horseradish.

FILLET OF VEAL BOILED.

Secure it with tape, put it into a cloth well floured, and in cold water; let the meat simmer at least four hours.

Serve with Bechamel or oyster sauce.

VEAL CHOPS.

Beat the chops until quite tender, and then put in a pan and slightly cover them over with water. Simmer till tender, keeping the pan well covered. When almost done season with salt and pepper. Remove from the pan, dry with a cloth, butter, and drop in beaten egg and roll well in cracker crumbs. Put on a dish, and set in the stove to brown.

Serve with Hollandaise sauce

ESCALLOPED VEAL.

Use baked or boiled veal; cut or chop the veal, not very fine. Soak the bread. Put a layer of veal, then bread; season with butter, pepper, and salt; add a little of the liquor that the meat is cooked in. Use fine-rolled crackers for top layer. Bake like oysters.

VEAL CUTLETS BROILED.

Broil them on a moderate fire, basting them with butter often, and turning frequently. Serve with tomato sauce.

TO FRY CALF'S LIVER.

Cut the liver into thin slices. Roll in flour and fry brown with lard. Season with pepper, salt and a little parsley. Keep the pan covered till well done.

BROILED CALF'S LIVER, WITH BACON.

Wash and cut the liver in thin slices; broil over a brisk fire, with thin slices of breakfast bacon. Season with butter, salt and pepper.

VEAL STEAK, WITH OYSTER SAUCE.

Broil a steak in the usual way—take the liquor from a can of oysters; mix togther five ounces of butter, a tablespoonful of flour, stir into the liquor; as soon as it boils, put in the oysters. Let it come to a good boil, then pour on the steak, and serve very hot.

BAKED CALF'S HEAD.

Boil the head till very tender, then cut up, putting into a deep dish. Rub together a spoonful of butter and flour, adding salt, pepper, cloves and thyme. Then add a wineglass of wine, and some of the water in which the head was boiled. Mix well through the meat; sprinkle the top with cracker crumbs and bake nicely. Garnish with parsley and sliced lemon.

FRICANDEAU OF VEAL.

Take a four-pound fillet of veal; trim to a nice shape and lard on top. Put thin slices of pork in a saucepan, lay over the pork sliced carrots, a stalk of celery, some parsley and an onion. Put the meat on top of the vegetables; sprinkle over pepper and salt. Fill the saucepan with boiling stock to cover the meat. Cover with a light lid and bake in moderate oven two hours and a half.

Baste several times.

STEWED KIDNEYS.

After soaking the kidneys for several hours, parboil them until very tender. Flour them, put in a stewpan a good spoonful of butter, two spoonfuls of tomato or walnut catsup; pepper and salt. Stew well.

BEEF TONGUE.

Soak in cold water all night; wash and boil four or five hours; when done take off the skin and cut in thin slices, and serve with salad dressing.

BOILED TONGUE.

Soak the tongue until it becomes soft. Put it into a stewpan with sufficient water, add a bouquet of herbs; as soon as it boils, skim and then

simmer slowly until quite done, peel off the skin and garnish with parsley and lemon.

BRAINS (FRIED).

Prepare your brains with great care, taking out all the fiber. Place in cold water and soak for two hours.

Then throw them into boiling water with salt and a little vinegar, and let boil fifteen minutes; take out and throw them into cold water, drain well, and fry in hot lard (but not too hot). After the brains are fried put them on a white cloth, form a pyramid and dress with parsley.

—*Mrs. Granlees.*

BRAINS OMELET.

Prepare the brains in the same manner as for frying, only after having been boiled, cut in pieces like oysters and throw the pieces in the eggs which have been prepared for omelet. Cook in the usual manner, not forgetting salt and pepper.

BRAINS AND TOMATOES.

Cook the brains, as said before, in water. Have good tomatoes, well seasoned with salt, pepper and very finely cut parsley, and a piece of butter the size of a walnut. When the tomatoes are well cooked, throw in the brains and cook very few minutes.

CALF'S BRAINS.

Beat the brains nicely, adding a little thyme, parsley, nutmeg and few drops of lemon juice. Mince the yolk of an egg and roll in flour. Make into small cakes and fry in hot fat.

SWEETBREADS.

Put them in cold water; remove the pipes and membranes. Cook them in boiling salted water, with one tablespoonful of lemon juice, twenty minutes, and plunge into cold water to harden. They may then be cooked in either of the following ways:

LARDED SWEETBREADS.

Lard and bake until brown, basting with brown stock. Serve with peas.

FRIED SWEETBREADS.

Roll in fine bread crumbs, egg, and a second time in crumbs, and fry in deep fat or sauté in a little fat.—*Mrs. Granlees.*

CREAMED SWEETBREADS.

Cut in small pieces and serve in a white sauce, on toast or on toast patties, or in puff paste or as a vol-au-vent.

BROILED SWEETBREADS.

Rub with butter, salt and pepper; wrap in buttered paper, and broil ten minutes. Serve with Maitre d'Hotel butter.

BECHAMEL SWEETBREADS.

One pair sweetbreads.
One tablespoonful of flour.
One gill of cream.
One-half teaspoonful of salt.
One gill of stock.
Six mushrooms, in quarters.
Yolks of two eggs.

Wash and parboil sweetbreads, cut with a silver knife in small pieces. Make the sauce just as before, only use two yolks instead of one.

—*Mrs. Amey Fallon, Wayne, Pa.*

SWEETBREADS WITH MUSHROOMS.

Parboil sweetbreads, allowing eight medium-sized ones to a can of mushrooms; cut the sweetbreads about half an inch square, stew until tender; slice mushrooms and stew in the liquor one hour, then add to the sweetbreads a teacup of cream, a tablespoonful of butter. Salt and pepper to the taste.—*Mrs. George C.*

STEWED SWEETBREAD WITH CHAMPIGNON.

Parboil one set of sweetbread; take all the skin and fat from them. Cut them up in a saucepan with a can of champignon also cut up, and the liquor added, one-fourth pound butter and a little red pepper. Let the champignon cook half hour before adding sweetbread. Just before taking them off, add one-half teacup of Madeira; thicken with a little flour and brown with burnt sugar.—*Mrs. Granlees.*

TO PREPARE TRIPE.

Put the tripe in cold water after it has been well cleaned, adding little salt; wash it well and change the salt water every day for several days; when the tripe gets to be very white, boil in a vessel of salt water. Drop the tripe in vinegar until wanted. Cut in any shape desired, and fry in batter.

When preferred, tripe is very nice cut in squares, dipped in beaten egg, and rolled in cracker crumbs and fried in hot fat.

TRIPE A LA LYONAISE, WITH TOMATOES.

Take two pounds of dressed and boiled tripe; cut into strips about two inches long and put into a saucepan. Drain off the water in which the tripe has been parboiled; chop a small onion fine, and let all stew twenty-five minutes; add a little thickening, and then stir in half a can of good tomatoes. Season with salt and pepper. Very fine.

TO FRY BEEF HEEL.

Cut the feet into any shape desired, pour vinegar over them, and fry in hot fat.

CALF'S HEAD A L'ANGLAISE.

Procure a fine, fat, white, scalded calf's head; bone it in the manner described for preparing mock-turtle soup; then put in a large panful of cold water, in order that it may be thoroughly cleansed, after which, put on fire in a large stewpan with cold water, and as soon as it boils, skim it well; then let it boil five minutes; take up and put into cold water to cool. Next, drain it on a napkin, cut the ears out, leaving sufficient base

around them to allow them to stand up; cut the cheeks, etc., into pieces two inches square, and pare off any rough cuticles there may be about them. Rub each piece of calf's head with lemon juice; place the whole, including the tongue, in a large stewpan, with carrot, onion, celery, parsley roots, sweet basil, a garnished fagot of parsley and four cloves, and two blades of mace; moisten with half bottle of sherry or Madeira, and two ladlesful of good white stock, and set the whole to braize gently on a moderate fire for two hours. When the pieces of calf's head are done, drain them upon a napkin, and dish them up in a close circle round the tongue, which has been trimmed, glazed, and placed in the center of dish. Then cut the brains into scollops, and place them in the flanks, and at each end place the ears, trimmed and curled; pour some parsley and butter over the remove, and send to table.

BRAIZED OX TONGUE.

Scald a fresh ox tongue in boiling water upon the fire for ten minutes; then immerse into cold water, remove root and superfluous fat. Then place the tongue in a stewpan with a carrot, an onion, one head of celery, a garnished fagot, four cloves, and a blade of mace; add a glass of brandy and enough good stock to cover the whole, and set it to braize gently for two hours and a half upon a slow fire. When the tongue is done, take it out of the braize, trim and put into a stewpan with its own liquor, which has been divested of all the grease, strained through a sieve, and boiled down to half its quantity.

About half hour before sending to the table, set the tongue on a slow fire to simmer until warmed through; roll it in its glaze, dish it up with cherry sauce under it, and send to table; garnish around with a border of potato quenelles.

STEWED OX TAIL.

Two ox tails cut in pieces three inches in length; to it add three tablespoonfuls of butter, one large onion, half carrot, three slices of turnip, two stalks of celery, two cloves, pint and a half of stock, salt and pepper to suit the taste; cut the vegetables in small pieces, heat the butter, then add the vegetables, and when it begins to brown, add little flour and stir three minutes. Put in the tails, adding the seasoning and stock. Simmer gently three hours, serve on hot dish, and pour strained gravy over them.

OX TAIL A LA TARTARE.

Three ox tails cut in pieces three inches long; to this add one quart of stock and a bouquet of sweet herbs, salt and pepper. Let the ox tails simmer two hours in this, then take up, drain and cool. When cold, dip in beaten egg, rolled in fine cracker crumbs and then fried a golden color in hot lard. Pour tartare sauce on middle of cold dish, arrange ox tails on this and garnish with parsley.

MUTTON AND LAMB.

The saddle is considered the finest piece, and is composed of the back or loin and upper part of the hind legs. The hindquarter and loin make a fine dish. The forequarter is often cut by taking off the shoulder and using the ribs or brisket, and great many persons look upon it as a choice part of the mutton. Before cooking mutton, the outside skin should be taken off entirely. The oil of the wool penetrates through the skin, and it is this which causes the meat to have that strong woolly taste which is exceedingly unpleasant.

Boiled mutton is very nice, but this mode of cooking will not apply to lamb. There is nothing better than lamb when nicely cooked. Lamb, when roasted, should be covered with the caul, as the dripping from this keeps the meat moist. Lamb should not be eaten until four and a half months old.

The flesh of good mutton or lamb is a bright red, with the fat firm and white.

A LEG OF MUTTON TO ROAST.

Require your butcher to take off the shank and the skin; wrap the flank nicely around, and secure the skewers; cut a gash in the joint and turn up the bone close to the fillet; secure it with skewers; dredge well with flour and salt; put your meat to roast over a good fire and baste often.

Serve with currant jelly.

A SHOULDER OF MUTTON TO ROAST.

Remove the bone, and fill the space with a force-meat made of bread crumbs, salt pork, chopped fine, pepper, salt, sweet marjoram and thyme; baste and dredge well. Serve with lemon or pickle.

BOILED LEG OF MUTTON.

Put in boiling water with a little salt; boil two hours or more; make a sauce of melted butter, a piece of butter the size of a walnut; stir this into a tablespoonful of flour well, then stir into a pint of boiling water, with a tablespoonful of capers. Put into a gravy dish on the table, and garnish the dish with boiled cauliflower and parsley.

BONED LEG OF MUTTON.

Remove the bone; wipe inside and out with a wet cloth; sprinkle the inside with salt; stuff and sew. Put on a rack in dripping pan with some of the kidney suet on the meat and in the pan.

Dredge with salt, pepper and flour, and bake in a hot oven.

Baste as soon as the flour is brown, and repeat this often.

Bake one hour, if liked rare; one hour and a quarter, if well done.

STUFFING FOR SAME.

One cup of cracker or stale bread crumbs. Season with one salt spoonful each of salt, pepper, thyme or marjoram, and moisten with a quarter of a cup of melted butter. Add hot water if a moist stuffiing be desired.

BREAST OF MUTTON AND GREEN PEAS.

Select a breast of mutton, and cut it into small pieces, dredge it with flonr, and fry a nice brown in butter. Cover it with water and add pepper and salt; put the pan over a moderate fire to stew, until the meat is very done and tender. Take out the meat, take off all the fat from the gravy, and just before serving add a quart of tender young peas which have been boiled with the strained gravy, and let the whole boil gently until the peas are done. Very nice.

MUTTON CUTLETS BRAISED.

Prepare the cutlets, having them an inch thick; insert five pieces of fat bacon through the lean of each cutlet; trim off the ends and cover the bottom of a stewpan with slices of fat bacon, and lay the cutlets, say ten or a dozen, on top of bacon; cover them with stock; to this add an onion, a few cloves, and a bunch of parsley; cover them and let them simmer over a

slow fire for two hours; when found to be tender, put upon an oval dish with a little of their stock. Lay a dish upon top of this, with eight-pound weight; when cold, trim them nicely, warm them with their stock, dress with mashed potatoes, and serve with onion sauce.

MUTTON CHOPS.

Have them trimmed well from all fat and skin; dip each one into beaten egg, and then in rolled cracker; fry in hot fat—and they are even better if baked slowly in the oven. Serve with sliced lemon.

MUTTON CHOPS BROILED.

Cut chops from the loin, take all the fat from the under side, place them on a gridiron over a good fire, let the gridiron be placed in a slanting position to prevent the fat from dropping into the fire; when the chops are done put them in a hot dish; season with pepper, salt and butter. Serve with brown mushroom sauce or currant jelly.

CUTLETS A LA DUCHESSE.

Cut the neck of lamb, about two pounds, into cutlets; trim them and scrape the top of bone clean; fry in butter and let them cool. Put into a pan three mushrooms and a sprig of parsley, chopped fine, a piece of butter size of an egg; stir over the fire until very hot; then pour over a cupful of white sauce—the yolks of three eggs well beaten. Stir constantly until about the consistency of thick cream, being very sure that it does not scorch, nor boil. Dip each cutlet into it, covering well with the sauce; again set away to cool. Then dip in egg, and roll in crumbs and fry a pretty brown. Elegant.

BRAISED BREAST OF LAMB.

Have your butcher remove the bones from a breast of lamb; season the meat with salt and pepper; roll up and tie securely. Chop fine one onion, one slice of carrot and one of turnip; put two good tablespoonfuls of butter in the braising-pan; when a little warm add the chopped vegetables. Stir a few minutes, then put in the lamb, well dredged with flour. Cover the pan and place where it will cook slowly for about thirty-five minutes; then

add one quart of good stock; put in the oven, allowing it to cook moderately for about one hour. Baste the meat quite often; take it from the pot, skim all the fat from the gravy, and then place where it will boil very rapidly six or eight minutes. Remove the string from the meat. Strain the gravy and pour over the dish. Serve with brown mushroom sauce.

FOREQUARTER OF LAMB, A L'HOTEL.

Take a forequarter of lamb and cover with the caul; when the meat is done, it will be a light gold color, then put a quarter of a pound of Maitre d'hotel butter into a pan, and as it melts add about half a pint of cream, stir well until hot, but not near boiling, and the moment you serve pour it upon the dish, and dress the forequarter upon it.

A SADDLE OF LAMB.

Prepare as you would a saddle of mutton; it is not necessary, however, to saw the backbone; as in carving, the joints should be cut through both sides of the chine. Salt the meat and dredge well with flour; baste often until done. Serve with mint sauce.

BREADED LAMB CHOPS.

Grate some stale bread, season with salt and pepper; prepare some eggs well beaten, have your pan with hot fat ready; dip your chops into the beaten egg and then roll over in the bread crumbs; repeat dipping in egg and rolling in the crumbs, as it is a great improvement; then lay each one into the boiling lard; fry a nice brown. Serve with currant jelly or grape catsup.

TO FRY LAMB STEAKS.

Dip the steaks into well beaten egg, cover with cracker crumbs and fry in hot lard or butter. Mashed potatoes and boiled rice are a great improvement. Thicken your gravy with flour and butter; add little lemon juice and pour hot upon the steaks. Garnish the dish with spoonfuls of rice, here and there.

LAMB'S HEAD TO FRICASSEE.

Parboil the head and haslet; when done enough, cut in nice slices; also slice the tongue and heart, and fricassee as for chicken. Fry the sweetbreads and liver together, also some nice slices of bacon and a few bunches of parsley. Place the fricassee on a dish and garnish with the fried pieces.

DELICIOUS FLAVOR TO LAMB.

Put in the water in which the lamb is boiled some whole cloves and sticks of cinnamon; to one leg of lamb put a small handful of cloves and two long sticks of cinnamon. This gives a delicious flavor to cold lamb; in roasting lamb, boil cinnamon and cloves in water and baste the meat.

BREAST OF LAMB, WITH PEAS.

Braise a breast of lamb in any kind of white broth; when done, take up carefully and remove all the bones, and reserve these for the purpose of making cutlet bones with; put the breast in press between two dishes, and when cold cut them into pieces in the form of a heart, or a cutlet; stick a small bone in at the narrow end and spread a coating of white sauce over them; when cool roll in bread crumbs and then dip in beaten egg, and bread crumb them over again. When about to send to the table fry the cutlets in boiling fat, dish them up, garnish them with stewed peas, pour some glaze around the base and serve.

NOTE.—Breasts of lamb may also be served with spinach, cucumbers, asparagus–peas, endives, etc.

BREAST OF LAMB, WITH NEW POTATOES.

Trim and prepare them in the same way as the foregoing; bread crumb the cutlets, first dipped in beaten egg, and then in clarified butter; bread crumb them the second time; put them in shape with the blade of a knife, and put in pan with a little clarified butter. When about to send to the table, fry the cutlets of a light color, drain them on a sheet of paper and glaze lightly; dish them up and serve some white sauce under them. They may be served with all kinds of vegetable garnishes.

BLANQUETTE OF LAMB'S SWEETBREADS.

Take about eight throat sweetbreads; steep them in water, scald them, and then braise them in a small stewpan with very little moisture; they will be done in about a quarter of an hour; put them on a dish to cool; cut them into scollops, and put into a stewpan containing pure white sauce, toss the whole together till warm, then dish up the blanquette in a conical form, garnish it round with a border of potatoes cut in pretty shapes, and serve.

NOTE.—Mushrooms, cucumbers, truffles or asparagus-peas may be added.

PORK.

The most choice pieces for roasting are the chine and spareribs.

FILLET OF PORK.

Cut a fillet nicely and evenly from a fine leg of fresh pork. Take out the bone. Make a force-meat or stuffing of grated bread, or cracker crumbs and butter; mince together a teaspoonful of sweet marjoram and sage, each, or enough to make a tablespoonful when rubbed. Mix well together, and season with salt and pepper. Add the beaten yolk of two eggs to bind the ingredients together; then stuff firmly into the place from whence the bone was taken.

Score the skin of the pork in circles all around the fillet. Rub into them a little sage (powdered). Put the pork on the fire and roast slowly for several hours, or until quite done.

Baste the meat at first with little lard, to make the skin crisp, and afterward baste with its own gravy.

When done, take the fat from the gravy, and thicken with little flour.

Send the pork to the table with the gravy in a boat; and a little dish of apple sauce, made very thick, flavored with lemon, and sweetened well.

ROAST PORK.

The loin, leg, shoulder, or fillet are nice for roasting. Prepare a stuffing as for fowl, seasoned with onion and sage. Cut the skin into small squares; or should the skin be taken off sprinkle with little fine sage.

Baste often.

PORK STEAKS TO BROIL.

Cut the steaks from the chine about half an inch thick; trim off the thick part of the bone; salt the steaks and broil over a moderate fire, having them to brown on both sides. When done, season with butter and pepper, and serve hot.

BAKED CHINE.

Rub the chine well with salt. Place into a dripping-pan with a large tea-cup of water. Put around the meat several medium-sized sweet potatoes. Keep the pan well covered, and cook until thoroughly done. Place the chine on a platter with the potato around it.

SPARERIBS.

When the ribs are closely cut, and spare, it is well to dress with bread crumbs. Put the ribs in a pan; spread over them a dressing of crumbs, nicely seasoned with pepper, salt and sage; then put another layer of sparerib, and seasoning, with little water in the pan. Cook until well done; drain off the top; add little water, and thicken the gravy.

BROILED SPARERIBS.

Sprinkle salt and pepper over the ribs; place on a broiling iron over good hot coals; turn often, and when done place on a platter and send to the table. Very delicate and nice.

LEG OF PORK STUFFED.

Make deep incisions in the meat; boil some potatoes done, mash fine, and add an onion chopped, little sage, pinch of cayenne, and salt. Mix with this a piece of butter and fill the incisions; pull the skin down and skewer over to keep the dressing from falling out. Roast slowly; when the meat is done pour the gravy in a pan, take off the fat, add a little browned flour; as soon as it boils up once, remove from the fire.

Serve with cranberry sauce.

ROAST PIG.

A pig to be roasted whole should not be over six or seven weeks old. As soon as the pig is killed, put it in a vessel of cold water (as this makes

it tender); when cold throw into hot boiling water, but do not let it remain any time; whirl it over quickly and draw out by the hindlegs; shake well and rub the hair off by the handful. Then scrape and wash until very white; take out the entrails; wash well, and let the pig remain hanging an hour or more. Wrap the pig in a large towel or cloth and put on ice in summer, or in a very cool place; it should not be cooked the same day that it is killed. Stew the liver and haslets of the pig and chop fine; to this add equal quantity of bread crumbs, a large spoonful of butter, two or three hard-boiled eggs; chop fine and season with parsley, thyme, pepper, salt and a very little sage. Mix together well, rub the inside of the pig with a little pepper and salt, and fill with the dressing, sewing up securely. Bend the forelegs under the body, the hindlegs forward, under the pig, and skewer to keep in place. Put the pig in a baking pan and pour over it a quart of hot water. Rub the pig all over with butter, then sprinkle with salt and pepper, putting in the pan a bouquet of herbs and a piece of butter; turn a pan over the pig and let it cook slowly until done. Remove the pan, rub with butter and baste often. When nicely browned, sift over the pig powdered cracker; place the pig kneeling in a large dish, garnished thickly with curled parsley. Place in its mouth an orange. If eaten hot, serve with gravy, but makes a better dish eaten cold, with grated horseradish.

SOUSE CHEESE.

Put the meat in cold water, let it stand several days, changing the water every day. Scrape well each time the water is changed. If the weather is warm use a little salt in the water. Scraping the meat often will make it white. Boil the meat in sufficient water to cover it; as soon as it is tender drop it in milk-warm water, and when thoroughly cold, in salt water, The head should be boiled until the bones are about to leave the meat. Put in a few ears scraped very white and boil also. Chop the whole very fine and season to taste with pepper and salt; put the meat in a bowl and place a weight on top. When ready for use slice and serve with vinegar.

—Mrs. R. G. Fayton.

FRIED PORK TENDERLOINS.

Split the tenderloins. Rub well with salt and pepper, fry in lard a nice brown, and serve hot.

SALT PORK.

Salt pork requires longer boiling than salt beef. Serve with mustard and horseradish.

TO BARBECUE SHOAT.

The shoat should be kept in water until time to put it on to cook, then place in the oven with half a gill of water, rubbing it over with a little lard; dredge with flour; cook slowly, and when about done enough to remove from the fire, put a spoonful of butter to the gravy and pour over it half a cup of Walnut catsup.

SAUSAGE MEAT.

To fifteen pounds of meat add four ounces of fine salt, one and a half ounces of pepper, one small teacup of sage, half a teacupful of summer savory.

ANOTHER RECIPE FOR SAUSAGE.

Fifteen pounds of choice lean pork, seven pounds of fat, seven tablespoonfuls of salt, seven of sage, two and one-half of thyme, six of pepper and four of sweet marjoram. Mix the meat well with the seasoning; keep in a cool, dry place.

BACKBONE PIE.

Take the small end of the backbone, cut in pieces two or three inches long, wash well and boil in water until done. Have ready a nice pastry; line a baking dish with some of the pastry, lay the bones into this dish with some of the water in which they were boiled. Season to taste with salt and pepper, adding butter and a few pieces of pastry dropped here and there in the pie. Cover the top of the dish with pastry; place in stove; bake nice and brown.

This is a great Southern dish, and delicious when nicely prepared.

TO RENDER LARD.

Cut in small pieces; wash well; put in a large pot with water enough to start it well to cooking. Boil quite rapidly until nearly done. When the cracklins begin to brown the lard should cook slowly to prevent burning. The cracklins of leaf lard will be of a light brown when sufficiently cooked, and will sink to the bottom. The fat of the backbone is very nice pre-

pared in the same way. If you use the fat from the entrails it must be well washed and soaked for several days, changing the water often, using salt in the water to draw out the impurities.

When soaked very nice and white, wash in two or three warm waters; boil as you would leaf lard, only using more water. The cracklins are fine and soft and will fall to the bottom when done. Use them for making soap.

HOW TO COOK PIG'S FEET.

Clean the feet well and soak until very white. Wrap each foot in a piece of cloth—tieing it well with a cord. Boil them three or four hours; let them remain in the cloths till needed. When cooked in this way they will be found very delicate and tender, and are nice for frying, broiling or pickling.

HAM WITH MADIERA.

Put a ham that is not very salt into your boiler, with water sufficient to cover it; let it warm gradually over the fire; when the water has become scalding hot, turn it off; take out the ham, scrape it clean, wash it well and return it to the boiler with two quarts of cold water, one onion, one carrot, cut in slices; put this over a moderate fire, and when it boils, add a few bay leaves, a bunch of parsley, a dozen cloves and one bottle of Madeira; let the whole simmer three hours, turn off the liquor, take off all the fat, thicken some of the liquor for gravy, trim off the skin nicely, put a ruffle on the bone and serve.

WESTPHALIA HAM A L'ESSENCE.

Trim and remove the thigh bone from a Westphalia ham, soak in cold water two or three days, then boil it in water for an hour; after washing in cold water put in a large braising pan, with two carrots, two onions, a head of celery, a bouquet of herbs, namely: parsley, green onions, thyme, sweet basil, bay leaf, also four cloves and two blades of mace; moisten with two glasses of brandy, half a bottle of sherry, and enough broth to float the ham, then set the ham to simmer very slowly five or six hours. When the ham is braised sufficiently tender, and allowed to remain in its liquor an hour or more, drain it on to a dish, divest it of the rind, trim off the fat smooth, to give it a neat appearance.

Glaze the ham, replace it in the oven again for five minutes; glaze it once more, and place it on its dish; garnish it round with asparagus-peas, carrots, or spinach, with Espagnole sauce mixed with a glass of sherry, and about a pint of the liquor in which the ham has been braised; place a ruffle on the bone and send to table.

HAM TO FRY.

Cut the slices quite thin, remove the skin, put them into a hot spider and turn frequently until a little brown; be very careful not to burn the slices; when done serve in hot dish.

HAM TO BROIL.

Cut the slices thin, take off the skin, place on a gridiron over a hot fire; turn them in one minute; the ham will cook sufficiently in two or three minutes. Serve with Picalilli.

HAM TO BOIL.

Put a ham on the fire (weighing about twelve pounds) in a large quantity of water, and let it be an hour coming to a boil; let it boil slowly three hours, and as the water in the pot diminishes, replenish with boiling water; at the end of three hours take the ham from the pot; remove its skin, cover the ham with fine cracker crumbs and place before a moderate fire to brown; when browned, cover the outside of the ham with spots of pepper in diamonds, place a clove into each of these spots; put a ruffle of cut paper around the knuckle and serve with horseradish or sharp sauce.

BRAISED HAM, WITH SPINACH, ETC.

When about to dress a ham, care must be taken to see that it has been well trimmed, and the thigh bone removed; then put it to soak in a large pan filled with cold water; the length of time a ham should remain in soak depends much upon the size and whether it be new or seasoned. The water should be changed often; it is necessary also to scrape off the slimy surface from the ham previously to placing in the water in which it should boil. Let the ham boil for one hour, then take it out, scrape, and wash in cold water; place in a braising pan, with two carrots, as many onions, a

head of celery, garnished fagot, two blades of mace, and four cloves, moisten with common broth sufficient to float the ham, then set it on the stove to braise for two hours. To obtain tenderness and sweetness in a well dressed ham, it must never boil, but simmer gently by a slow fire. This rule applies to the braising of all salted or cured meats. When the ham is done take the pan in which it was braised away from the fire and set to cool in the open air, allowing the ham to remain in the braise; by this means it will retain all of its moisture—for when the ham is taken out of the braise as soon as done and put on a dish to keep cool, all its richness exudes from it. After the ham has partially cooled in its braise; take out and trim, placing it in a braising pan with some of its own stock; and about one hour before dinner put in the oven; when warmed through, place the ham on a baking dish in the oven to dry the surface, then glaze it; replace in the oven again three minutes, to dry it, and glaze it again; by that time the ham will have a bright appearance. Put it now on its dish and garnish it with well dressed spinach, placed round the ham in tablespoonfuls, shaped like so many eggs; pour some bright Espagnole sauce round the base, and serve.

VIRGINIA MODE OF CURING HAMS.

Put a teaspoonful of saltpetre on the fleshy side of each ham, salt not too heavily for five weeks; if the weather is freezing cold, six weeks; then brush the hams well and rub them with hickory ashes. Let them stay for one week, then hang and smoke them for six weeks with green hickory chips. After brushing, pack them in hickory ashes in a bulk.

—*Mrs. P. C. M., in "Housekeeping in Old Virginia."*

TO CURE PORK.

First sprinkle little salt over the pork, then lay it in a vat four or five days, then put the pork in a barrel and cover each layer with salt. The barrel must be kept well covered. Next make a brine strong enough to float a potato, and add to two hundred pounds of meat, two ounces of saltpetre.

FOR KEEPING CURED MEATS.

Procure a large box, cover the bottom with a layer of common field corn (shelled); put a layer of the meat, another of corn, alternately, in this way until the box is nearly filled, having a thick layer of the corn on top. This is an excellent remedy for keeping hams, shoulders, or side meat. The corn can be used for fattening hogs and other purposes after the meat has all been used from the box. All who try this plan will like it.

—*Mrs. Dan Rogers, Grand Cane, La.*

CHAPTER IX.

POULTRY.

TO CLEAN AND TRUSS POULTRY.

The practice of sending poultry to the market undressed is one that demands as earnest opposition from housekeepers as that of the adulteration of food. The meat is rendered unfit for eating; is sometimes infected with poison and the increase in weight makes poultry a very expensive food. All poultry should be dressed as soon as killed. The feathers come out more easily when the fowl is warm, and when stripped off toward the head. If the skin be very tender, pull the feathers out the opposite way. Use a knife to remove the pin feathers. Singe the hairs and down by holding the fowl over a gas jet, or over a roll of lighted paper held over the fire. Cut off the head, and if fowl is to be roasted, slip the skin back from the neck and cut the neck off close to the body, leaving skin enough to fold over on the back. Remove the windpipe; pull the crop away from the skin on the neck and breast, and cut off close to the opening into the body. Be careful not to tear the skin. Always pull the crop out from the end of the neck, rather than through a cut in the skin, which, if made, has to be sewed together. Cut through the skin about two inches below the leg joint; bend the leg at the cut by pressing it over the edge of the table, and break off the bone. Then pull, not cut, out the tendons. If care be taken to cut only through the skin, these cords may be pulled out easily, one at a time, with the fingers. Or take them all out at once by putting the foot of the fowl against the casing of a door, then shut the door tightly and pull out the leg. The tendons will come out with the foot; but if once cut, they can not be removed. The drumstick of a roast chicken or turkey is greatly improved by removing the tendons, which always become hard and bony in baking. There is a special advantage in cutting the leg below the joint, as the ends of the bones afford more length for tying, and after roasting, this is easily broken off, leaving a clean, unburned joint for the table.

TO ROAST A TURKEY.

When the turkey is prepared as above, fill the place from which the crop was taken with a force-meat of bread crumbs, salt pork, sweet marjoram,

pepper and salt; mix well, draw the skin down over it, securing well with a small skewer. Dredge with flour, and if the turkey is not very fat, use bits of butter about the breast. Turn the fowl frequently until the flour begins to brown; baste often with salt and water from the dripping pan; when half done, dredge it again with flour; if the breast seems to be browning too fast, place a piece of paper over it. Fifteen or twenty minutes before you wish to serve it drip a little melted butter over it. For gravy, boil the neck, heart, liver and gizzard in a pan, adding a pint of water; when very tender, remove from the water, chop all fine, rejecting the neck, and return same to liquor in which they were cooked; add to this the liquor in the dripping pan of the roaster; skim all the fat from the surface of the stewpan; set the pan over the fire, boil a few minutes, thicken gravy with a little browned flour. Serve with Cranberry sauce.

ROAST TURKEY.

The turkey is without doubt the most savory and finest flavored of all our domestic fowls, and is justly held in the highest estimation by all good livers. A dressing made of bread crumbs, butter, sweet herbs rubbed fine, moistened with eggs and seasoned with pepper, salt and grated nutmeg. Sausage meat or forced meat made of chicken meat, boiled ham grated fine, chopped oysters, roasted or boiled chestnuts, rubbed fine, stewed mushrooms, or last, but not the least in estimation, a dozen fine truffles, cut into pieces and sauted in the best of butter, and adding part to the stuffing and part to the sauce, which is made from the drippings. (Made into a good, brown gravy by the addition of a cupful of cold water thickened with a little flour, with the giblets boiled and chopped fine in it.)

A turkey of ten pounds will require two and a half hours roasting and frequent basting. Currant jelly, Cranberry jelly or Cranberry sauce, should always be on the table with roast turkey.

ROAST TURKEY, WITH OYSTER DRESSING.

After washing turkey thoroughly, wipe dry and rub with a little salt. Have ready some bread cut in dice, salt, pepper, sage and one tablespoonful of butter, two dozen raw oysters.

Mix all together and stuff the turkey. Sew or skewer it; put in an oven and bake two and a half hours, basting frequently.

TO BRAISE A TURKEY.

First prepare the following vegetables by peeling and washing: two onions, two small carrots, one turnip; cut them in thin slices, with a little celery, two bay leaves and a few sprigs of parsley. Lay the vegetables on clean sheets of paper and pour over two tablespoonfuls of olive oil. The turkey must be trussed. Cover breast with thin slices of bacon and lay the back of the bird on the vegetables; cut a few slices of lemon and place on the breast, to keep it white; tie the paper round with a stout string; then place it to roast three hours. In the regular braise pan, or oven roaster, it will not need the paper, but must have the vegetables under it and the lemon on the breast, as above.

ROAST TURKEY, WITH CHESTNUTS.

Prepare the turkey in the usual way for roasting; for dressing take some bread cut in dice; season with salt, pepper, sage and sweet marjoram one dozen chestnuts which have been previously boiled and chopped. Mix all well together and stuff the bird. Roast and baste in the usual manner. Serve with currant jelly.

BOILED OR STEAMED TURKEY.

Clean, rub well with salt, pepper and lemon juice, and stuff with oyster or bread stuffing. It is better without the stuffing, as the same flavor may be obtained from an oyster sauce served with the turkey. Truss the leg and wings close to the body, pin the fowl in a cloth, as it keeps it whiter and preserves the shape. Plunge into boiling, salted water. Allow twenty minutes to the pound. Cook slowly till tender, but not long enough for it to fly apart. Turkeys are much nicer steamed than boiled. Serve with oysters, celery, lemon or caper sauce. Garnish with a border of boiled rice or macaroni, and pour a part of the sauce over the fowl. Fowls are delicate and nice stuffed with boiled celery cut in pieces an inch long, or with boiled macaroni seasoned with salt and pepper.

A BONED TURKEY.

For this purpose you must have a fine, large, tender turkey; and after it is drawn and washed and wiped dry, place it on a table, take a very sharp knife, with a narrow blade and point. Begin at the neck; then go

round to the shoulders and wings, and carefully separate the flesh from the bone, scraping it down as you proceed. Next, loosen the flesh from the breast and back and body, and lastly from the thighs. Use great care and patience, to avoid breaking or tearing the skin. Be careful that the knife always penetrates to the bone, scraping loose the flesh carefully. After you have finished your work with the knife, and the flesh has been well loosened, take a firm hold on the neck, pulling it gently, and the whole skeleton will come out from the flesh with the greatest ease. After this process the flesh will fall. With a needle and thread sew up any holes that may have been torn in the skin. Make a stuffing as follows: Take three small loaves of bread; grate the crumb, and soak the crust in water. When very soft mix it with the bread crumbs, and a pound of butter, cut into pieces. Two bunches of sweet marjoram, same of basil, one bunch of parsley (mince parsley very fine), and rub to a powder the leaves of the marjoram and basil. Two large spoonfuls of each will not be too much. Chop two onions, mixing with the herbs.

Beat fine a quarter of an ounce of mace, a quarter of an ounce of cloves and one large nutmeg. Mix spices together, adding a teaspoonful of salt and a teaspoonful of black pepper. Then mix herbs and spice well into the bread crumbs, and add by degrees three or four beaten eggs, to hold the ingredients together. Proceed to stuff the turkey, beginning at the wings; next do the body, and then the thighs. Stuff very tightly, form the turkey into its natural shape by filling out properly the wings, breast and body. When you have stuffed the body, sew and skewer the bird into the usual shape in which they are trussed; so that, if skilfully done, it will look as natural as if it had not been boned. Tie it well with tape and bake at least three hours, basting frequently with fresh butter. Make a gravy of the giblets, chopped and stewed in a little water. When done, add to it the gravy that is in the dish about the turkey (having first skimmed off the fat), and just before you remove from the fire, add two beaten yolks of eggs, with a glass of white wine stirred into the gravy. If turkey is to be eaten cold, drop tablespoonfuls of cranberry jelly (or currant) in the dish over and around it. A young roasting pig is very nice prepared in the same manner

JELLIED TURKEY.

With a sharp knife cut the skin down the center of the back and raise the flesh carefully on either side until the legs and wings are reached, when

extra care is necessary to remove the bones without cutting the skin. Care is again required when detaching the breast bone from the skin. When this is done the whole body may be easily taken out entire. Restore the turkey as nearly as possible to its original form by filling the legs, wings and body with force-meat. Sew up, truss and put on to roast. Make little stock of the bones and giblets, to be used in the jelly.

TO MAKE THE JELLY.

Take one cow heel, one large shank of beef, five pounds of knuckle of veal, two onions, a bouquet of sweet herbs; put all on to boil in six quarts of water, with salt and spices. Carefully remove the scum as it rises; let it boil seven hours; strain and set away to cool. When cold remove the fat; turn the jelly into the stewpan, being careful to leave the sediment; add the stock from the turkey bones, also the gravy which came from the turkey while roasting; the whites and shells of six eggs. Set on the fire; when it boils draw it aside and let it stand fifteen or twenty minutes.

Run through a flannel jelly bag, and season with Worcester sauce. Place the turkey in a mould in which you have previously put a small quantity of the jelly to form; pour in the rest and set away to cool. When required, turn out on a platter.

GALANTINE OF TURKEY.

Procure a fat young turkey. Bone in the same manner as directed for boned turkey. Turn the legs and wings inside out, and draw them inside the turkey. Bone a young chicken; dredge both with salt and pepper. Put the chicken inside the turkey. Mix one pound of lean ham chopped fine, one cup of fine cracker crumbs and three eggs. Season with herbs; make into a roll and put inside the chicken. Pull the skin of the turkey together and sew up; then form the mass into an even roll. Wrap securely in a cloth and tie. Put the fragments of turkey and chicken in a soup kettle, with one small onion, one carrot sliced, few cloves, a little parsley, thyme and sweet marjoram. Cover with cold water; let it boil gently a short time, and then let it simmer for at least four hours. Remove from the fire and let remain in liquor until it cools; then place on a large dish, put a weight on the top and let it stand all night. In the morning remove the cloth, brush the galantine with beaten egg and

cracker crumbs, and put in a hot oven to brown. Let it stand until very cool. Garnish with aspic jelly.

MARBLED TURKEY, PRESSED.

Prepare the turkey in the usual way for pressing. Keep the dark and white meat separate, putting first a layer of dark meat and then light in the mould. Cut into slices with a sharp knife and serve with currant jelly.

BROILED TENDERLOIN OF TURKEY.

Cut slices from the breast of a raw turkey, sprinkle a small quantity of salt over the slices, place on a double broiler and broil slowly until of a light brown, basting very often with butter while cooking. When done it is as tender as a partridge.

TO ROAST A GOOSE.

Singe, remove the pin feathers, and before it is cut or drawn, wash and scrub thoroughly in soap suds, to open and cleanse the pores and render the oil more easy to be extracted. Then draw, wash and rinse the inside in clear water, and wipe dry. Stuff with mashed potatoes, highly seasoned with onions, sage, salt and pepper, or with equal parts of bread crumbs, chopped apples and boiled onions; season with salt, sage and pepper. Sew and truss; put on a rack in a pan and cover the breast with slices of fat, salt pork.

Place it in the oven for three quarters of an hour. The pork fat is quickly drawn out by the heat, flows over the goose and aids in drawing out the oil. When considerable oil is extracted, take the pan from the oven and pour off all the oil. Remove the pork and dredge the goose with flour, and place again in oven. When the flour is browned, add a little hot water and baste often. Dredge with flour after basting. Cook until brown and tender. Make a gravy. Garnish with water cresses and serve with apple sauce.

ROAST GOOSE, WITH CHESTNUT DRESSING.

Prepare the goose as above and stuff with a dressing made as follows: Take some stale bread cut in dice, salt, pepper, sage and a spoonful of butter. Add to this twelve chestnuts, boiled and chopped. Stuff the goose and bake nice and brown, basting frequently. Very nice.—*Mrs. Granlees.*

CAPONS AND CHICKENS.

Capons and chickens are prepared in the same manner for roasting or boiling as turkey.

BAKED CHICKEN.

Split your chicken in the back, season well with salt, pepper and butter. Put water enough in the pan to cook the chicken and have sufficient gravy. Baste often, turning the chicken so as to let it brown on all sides. When done, take up the chicken, thicken with flour and serve in a gravy dish.

BROILED CHICKEN.

Only young chickens are nice broiled Split down the back; wipe dry, season the chicken with salt and pepper. Have ready a gridiron placed over hot coals; place your chicken inside down on this. Broil until nicely browned and well cooked through, turning, and being careful that the chicken does not burn. Broil with the chicken some salt pork cut in thin slices. After removing from fire, rub in plenty of butter, and serve, garnished with the pork, slices of lemon and parsley.

VIRGINIA FRIED CHICKEN.

Dice and fry one-half pound of salt pork until it is well rendered. Prepare a young chicken; cut into pieces for frying; soak well in salt and water; wipe dry; season with pepper; dredge well with flour, and fry in hot lard until a rich golden color. Take up and keep warm. Pour into the gravy one cup of milk—it is better to use half cream if convenient; thicken with little flour, adding a spoonful of butter and chopped parsley; pour over the chicken as soon as it comes to a boil; or, if preferred, serve without the cream gravy, with bunches of parsley fried.

BOILED CHICKEN.

Prepare as you would a turkey. Wrap the chicken in a clean, white cloth and put in a pot with enough water to cover it; keep the pot closely covered so that no steam can escape; boil slowly until done. If young, will cook in one hour; if old, in two hours. Make a gravy from the liquor in which the chicken has been boiled, adding butter, pepper, salt and flour. Serve with pickled cauliflower.

FRICASSEE OF CHICKEN.

Skin the chickens (two), cut them up and boil. Take a quart of milk, add a little parsley, onion and pepper, boil and strain it, then return to the fire. Rub a tablespoonful of butter with a tablespoonful of flour thoroughly together and stir into the milk, and let it boil until the consistency of soft custard. Beat the yolks of two eggs and pour the milk into it, stirring all the time, then add a wine glass of sherry wine. The dressing must not be boiled after the eggs and wine are added, or else it will curdle.

—Mrs. Trotter, New York City.

FRICASSEED CHICKEN.

Stuff the chicken as if to boil; put in a pot, but do not quite cover with water; put on two hours before dinner; chop a small onion, some parsley, and very little mace; rub a piece of butter size of a walnut with flour and stir it all in. Before dishing, beat yolks of three eggs and stir in carefully; cook four or five minutes.

ANOTHER MODE TO FRICASSEE CHICKEN.

Cut the joints separate. Stew in water enough to cover until the meat is tender. Mix with a cup of milk, a heaping teaspoonful of flour, and let boil up once. Season with salt and pepper, and place on a platter. If the flavor is liked, a little salt pork may be added, cut in thin slices, a few minutes before serving. For a brown fricassee pour off the larger part of liquor before the chicken is done, adding a piece of butter, and letting the chicken fry brown in the pot.

CHICKEN A LA TARTARE.

Split the chicken in the back, wash and wipe well with a cloth; season with salt and pepper; rub the chicken well with softened butter and roll on both sides in fine bread crumbs. Put in a baking pan inside down, and cook in a hot oven twenty-five minutes—being careful that it does not burn.

Serve with Tartare sauce.

CHICKEN CURRIED.

Prepare chicken as for fricassee. When chicken has stewed a few minutes stir into it while on the fire a mixture of half a tablespoonful of currie powder, braided into a tablespoonful of butter and seasoned with pepper and salt to taste. Let it boil a minute and serve with boiled rice on a separate dish.

VOL AU VENT OF CHICKEN.

Make rich puff paste and stand on ice all night. The next morning roll out a third of an inch thick. Cut out as many cakes as are required, with a tin circular cutter, Take a second cutter an inch smaller, press into the tops of the little patties, allowing it to sink half way through the crusts; brush the tops with beaten egg. Put on ice and let stand until very cold, then put in a hot oven and bake. When done remove the pieces marked out with a sharp pen knife. Scrape out the center, and fill with nicely cooked chicken, seasoned as you would for chicken salad. Set away until ready to serve.

ESCALOPED CHICKEN.

Boil large, tender chickens until done; remove the skin and gristle and chop the meat. Butter a large dish, put a layer of pounded crackers in the bottom of a dish and some bits of butter, and moisten with cream. On this put a layer of chicken, seasoned with white pepper, salt, grated lemon peel and nutmeg; add bits of butter and a few chopped oysters; put over this more of the cracker, butter and cream, and then a layer of chicken. Cover the top with the cracker and butter. Bake in a hot oven.

FRITOT OF CHICKEN.

Cut up a young chicken (raw), put it in a bowl with salt, pepper, two spoonfuls of olive oil, juice of a lemon; let it stand for an hour; add two raw eggs, two spoons of flour; mix all well together. Fry in lard, not too hot, for ten or twelve minutes. Serve with orange or tomato sauce.

—Miss Winnifred Stuart.

PRESSED CHICKEN.

Cook a pair of chickens very tender, so that the meat will leave the bones. Chop fine and season to taste with salt and pepper; pack in a

jelly mould. Have the liquor boiled down and pour a cupful over the meat. Put a weight on the top, having a plate that fits inside the mould, so that your meat is nicely covered before your weight is put on. If you want to make chicken salad, with white meat, use the dark for pressed chicken. In this case you will only need a half cup of liquor. An earthen mould is the best. —*Mrs. Parkhurst, N. Y.*

BAKED CHICKEN PIE.

To make the crust, one and one-half pounds of butter to every pound of flour, and three teaspoonfuls of baking powder; chop one-half of butter into the prepared flour until it is well mixed in; add a little ice-cold water, and work it into a stiff dough; roll it into a thin sheet, and spread on one-half of the remaining butter; fold it up butter side in, and re-roll it; then spread on all the butter; fold again as before and roll out thin; cut it the size required for the pie. Line the bottom and sides of a well-buttered earthen cake pan or pudding dish with the crust. Then to a large, tender chicken, add almost half a pound of salt pork. Have the pork chopped fine and lay on one layer of pork; pepper it, using no salt, and cover with pieces of chicken; then another layer of pork, and so on until the chicken is used up. Have three hard-boiled eggs chopped up and added with the chicken. Before laying on the top crust, place a few lumps of butter about the top and add water enough to make enough gravy as may be desired. Cut a star or other ornament on the top and bake for an hour in a slow oven.

CREAMED CHICKEN.

Pound the white flesh of a chicken to a pulp in a mortar, pass it through a sieve, again place into a mortar and work into it the yolks of four eggs, a little shallot and mix well. Butter a plain mould well, cut some truffles into shapes and arrange on the bottom and sides of mould, by making them stick on the butter. Then put in the pounded chicken, half fill the mould, tie a piece of paper over the top, and put the mould into a saucepan half full of hot water and steam one hour and a half. Serve hot with tomatoes.

CHICKEN A LA REINE.

Prepare a nice pair of chickens as for roasting. Dredge well with salt, pepper and flour. Cut three or four slices of pork and put half in the bot-

tom of stewpan; also two slices of carrot, one large onion cut fine. Stir the whole over the fire until it begins to color, and then put in the chickens, and lay rest of the pork over them. Put the saucepan in a hot oven for about twenty minutes, add white stock to half cover chickens, a bunch of sweet herbs; dredge well with flour. Cover pan and return to the oven. Baste every few minutes and cook one hour, then turn over the chickens. Cook in all about two hours, and serve with Hollandaise sauce.

FRENCH GIBLET PIE.

Clean very nicely the giblets of four chickens. Put them into a stewpan with a sliced onion and a small bouquet of sweet herbs. Add little water; cover the pan closely and let them stew until the giblets are tender. Then take them out and strain all the gravy from the seasoning articles. Make a rich paste, and roll it out into two sheets. With one sheet cover the sides and bottom of a deep dish. Put in the giblets—mixing among them a small quantity of boiled potatoes sliced, the chopped yolks of some hard-boiled eggs, and some bits of butter rolled in flour. Pour the gravy over the giblets. Cover the pie with the other sheet of paste, and notch the edges. Bake it brown, and serve hot.

CHICKEN POT-PIE.

Prepare the chickens as for fricassee; put your chicken in the pot; place over a slow fire; just before it comes to a boil, skim it well; turn over the chicken in order that all the scum may rise, boil up quite hard—season with pepper and salt to your taste. A tender chicken does not require long boiling, therefore you must put your crust into the pot as soon as the chicken boils hard, remembering that the crust will absorb much of the liquor and seasoning. Cut your crusts in pieces of equal size, but do not mould or roll them; lay them on top of the meat so as to cover it; drop bits of butter here and there. Put the lid on the pot closely, in order that no steam will escape—and by no means allow the pot to stop boiling. Boil one hour and serve.

CHICKEN FILLETS BRAISED.

Place half-dozen pieces of salt pork on the bottom of braising pan. On this put two slices of onion; dredge the fillets well with salt, pepper and flour; put pork and onion on fire, cover pan and cook slowly twenty-five

minutes, then add a pint of good stock, bones of one chicken, cover pan and cook moderately one hour. Baste often with the gravy; if necessary for more gravy add little more stock. Remove the fillets from fire and drain until quite dry. Cover with soft butter and dredge well with flour. Broil until a pretty brown and serve with Maitre d'hotel butter.

CHICKEN FILLETS LARDED AND BREADED.

Lard the fillets and have three strips of pork for each one; season with salt and pepper to the taste; dip in beaten egg and roll in cracker or bread crumbs. Fry in boiling fat. Serve with tartare sauce.

CHICKEN SAUTES, WITH OYSTER SAUCE.

Cut up in the ordinary way, and after being well trimmed, place in a saucepan with some clarified butter, seasoned with pepper and salt, and fried of a light brown color. Pour off the butter, add three dozen par-boiled oysters with their liquor (previously reduced in quantity by boiling), and two large gravy-spoonfuls of drawn butter sauce, a piece of glaze, and juice of half a lemon; set the whole on fire to simmer five minutes, and dish up entrée with fried croutons of bread round it.

CHICKEN, A LA LYONNAISE.

Cut up and fry in butter, as directed for the chickens with oysters; when they are done pour off all the grease, add some Lyonnaise sauce, simmer the whole together on the fire for ten minutes, and serve.

MINCED CHICKEN, AND POACHED EGGS.

Cut up all the white meat of a roast or boiled fowl into mince or shreds, and put into a small stewpan, with a gravy-spoonful of Bechamel sauce; when about to send to table warm the mince, dish it up, and place the poached eggs round it with a scallop of glazed tongue or of ham, and a fried crouton of bread in between each egg; pour a little white sauce round the entrée, and serve.

MINCED CHICKEN, WITH MACARONI.

Prepare the chicken or fowl in small, thin scallops, and add to them some Bechamel sauce; when about to dish them up, first place some

macaroni (dressed with grated Parmesan cheese and a spoonful of Bechamel sauce) round the bottom of the dish in the form of a border, and put the mince in the center, piled up like a cone; pour a little white sauce round the entrée, and serve.

MINCE, OR SCALLOP, OF FOWL AU GRATIN.

Cut the meat off the breast and other white parts of a roast of fowl with about a tablespoonful of Bechamel sauce; cut the meat into shreds or scallops; add to it a tablespoonful of grated Parmesan cheese, a little nutmeg, pepper and salt, a small piece of glaze, and a half gill of cream; toss the whole together over the fire until well mixed, and then place the scallops in a dish, piled up in a dome; cover this entirely with a coating of fried bread crumbs mixed with grated Parmesan cheese, in the proportion of two-thirds of the former with one-third of the latter; sprinkle a little clarified butter over the surface, place round the entrée a border of fancy-cut croutons of bread, or of potatoes (previously fried), and then put into the oven for about ten minutes, being careful that they do not burn. Next pour Bechamel sauce round the entrée, and serve.

GIBLET PIE, WITH FINE HERBS.

Procure two sets of goose giblets (cleaned), scald them, then immerse in cold water, and drain upon a napkin. Then cut the giblets into pieces about two inches long. Trim them neatly, and place in a stewpan with a carrot, an onion stuck with four cloves, a garnished fagot of parsley, and season with pepper and a little salt; moisten with a quart of good broth and a glass of sherry, and set them to stew gently over a slow fire. When done remove the carrot, onion, and fagot of parsley; drain the giblets into a sieve, skim off all the grease from the broth, and after having put it back in a stewpan, thicken it with a little roux, and boil the sauce over a fire for fifteen minutes, stirring the whole time with a wooden spoon. Reduce the sauce to about one pint, then remove it from the fire. Next cover the bottom of the dish with scallops of fillet of beef, season with fine herbs, mushrooms, parsley, a little sweet basil, and two shallots, adding cayenne pepper, and salt; over these pour half the sauce, then fill the dish up with the giblets, which place in neat order; sprinkle some fine herbs upon them, and pour the remainder of the sauce over the whole. Cover the pie with puff paste, bake it for an hour and a quarter, and send to table.

CHAPTER X.

GAME.

WILD TURKEY BRAISED.

Cover the turkey twenty-four hours before cooking with sweet herbs and spice, and put in a bath of wine and vinegar. On the day it is to be cooked, cover it with a complete coating of sweet herbs and slices of fat pork, well spiced and tied firmly over the bird. To be cooked in a large stewpan, with a bed of pork, herbs and seasoning at the bottom before putting in the turkey. Pour over it a little wine, cover well and let it cool for several hours. When nearly done, remove the pork, etc., and brown in the oven, basting with the liquor from the pan.

Baste a turkey as you would a pig, with cold lard, as it makes the meat crisp and brown.

WILD TURKEY PLAIN.

Wash and wipe the turkey very carefully; wipe the cavity with a dry, soft cloth before you stuff. Have a rich force-meat, bread crumbs, some bits of fat pork chopped fine, pepper and salt. Moisten with milk, beat in an egg, two tablespoonfuls of melted butter; baste with butter and water for the first hour; then three or four times with the gravy; lastly, five or six times with melted butter. Dredge with flour at the last; with butter when it is of a nice brown; serve—skim the gravy, add a little hot water, pepper; thicken with the giblets chopped fine and browned flour; boil up and pour into tureen, or put giblets, one under each wing, when the turkey is dished. Garnish with sliced lemon or parsley—and send around currant jelly or cranberry sauce with it.

HAUNCH OF VENISON BRAISED.

Trim and remove the spine bone from a small haunch of venison; place in a braising pan with four carrots, four onions, two heads of celery, a garnished fagot of parsley, six cloves and two blades of mace; moisten with a bottle of red wine and enough broth to cover the surface of the ven-

ison; after allowing it to boil over a brisk fire, place it in the oven on a moderate fire to continue braising very gently for about five to six hours—taking care to moisten the surface frequently with its own braise. When the venison is done, take it up on a deep baking dish; put about a pint of its own broth under it, trim it neatly, and mask it all over with a thick coating of the following preparation: Bake some slices of bread of a light brown color, and afterward pound and sift them; put one pound of this into a basin, and add thereto half an ounce of powdered cinnamon, four ounces of fine sugar, and as much port wine as will moisten the whole into a thick paste; use this to cover the haunch of venison, smooth it over with the blade of a knife, and put it into the hot closet to dry the surface of the crust. When about to send to the table, place the venison on a dish, pour over it some cherry sauce, garnish with alternate layers of prunes stewed in wine, and potato quenelles.

VENISON STEAK.

Heat the gridiron over a clear, hot fire. Butter the bars before putting on the steaks. Broil rapidly, turning often in order to keep in the juices. Have a warm dish at hand, with a spoonful of butter melted to dip your steaks in when done; salt and pepper; cover to keep warm; then heat a little claret, add a few spoonfuls of currant jelly to it, and pour over steak just before serving. Fry steaks as you would beef, omitting the wine. Use onions with it; serve with slices of lemon.

BROILED VENISON STEAK.

Broil quickly over a clear fire, and when sufficiently done pour over two tablespoonfuls of currant jelly melted with a piece of butter. Pepper and salt to season. Eat while hot, on hot plates.

PARTRIDGES.

Prepare partridges as you would chickens, but leave the feet on, scalding them and drawing off their skin; skewer up the feet, crossed over the vent, larder the breast with boiled fat ham, roast over a moderate fire forty minutes, and baste with butter before you take them up. Make a gravy from half a pint of stock (white) and one spoonful of flour and two of butter, braided together, or serve with bread sauce. Garnish with slices of lemon.

QUAILS.

Quails are dressed like patridges, with the exception that instead of larding you may skewer a thin slice of pork to the breast, allowing it to cover the whole breast. Roast over a good fire twenty minutes; serve with apple sauce and toast.

QUAIL ON TOAST.

Split the bird down the back; clean nicely, wash well, and wipe very dry, salt and pepper them and dredge with flour; pound down the breast bone so as it will lie flat, place in a buttered pan closely covered, with a little hot water, and roast until nearly done; then heat some butter in a spider and fry each piece a nice brown Have the toast well buttered, and laid upon a platter. Place a quail upon each piece of toast. Thicken the sauce and pour over the quails.

BROILED PIGEONS OR SQUABS.

Split down the back and broil as you would chickens; seasoning with salt, pepper, and butter. Broil slices of pork and place over each bird and serve.

ROAST PIGEONS.

Prepare and roast the same as chickens. Pigeons should not be kept more than six hours after being killed, as they lose their flavor by being kept too long.

TO STEW PIGEONS.

Prepare as for roasting them; cut strips of salt pork an inch long and half an inch wide, roll the strips in pepper, placing a strip in the body of each bird, also a piece of bread of the same size; then fill the bodies with bits of sour apples: lay the pigeons in a stewpan, breast down, dredge with flour, pour in just water enough to cover them; season with salt and pepper, stew over a moderate fire one hour; serve with the gravy around them in a dish.

FRIED RABBIT.

Clean and wash well; let it boil a few minutes; when cold cut it into joints, dip into beaten egg, then roll in cracker crumbs, season with salt and

pepper; fry in butter and lard mixed until a nice brown. Remove the pieces of rabbit, thicken the gravy with little flour, pour in a cup of milk or cream, let it come to a boil and pour over the rabbits. Serve hot with onion sauce. Garnish with sliced lemon.

STEWED RABBIT.

Skin and clean nicely; cut into pieces; put a generous piece of butter into a stewpan and brown the rabbit nicely; remove the meat, add one pint of boiling water to the butter, one tablespoonful of flour stirred to a paste in cold water, salt to taste, and a little grated onion; let it boil up and then put in the meat; stew slowly till tender. Serve hot.

ROAST RABBIT.

After the rabbit has been thoroughly washed put it in salted water for an hour or more; stuff with bread crumbs and sausage meat, season well with salt and pepper, and a well-beaten egg; stuff and sew up; then put in the roasting pan one onion, one carrot cut up, a few cloves, whole pepper corns, and a bay leaf. Rub well with salt and pepper, and lay upon the dressing, putting bits of butter here and there over the rabbit. Sift little flour over the top, pouring in a little hot water. Cover closely and roast, basting very often. When done, place on a hot platter and garnish with slices of lemon and wine.

A CURRY OF HARE OR RABBIT.

To three pounds of dressed hare, half a cupful of butter, two large onions, one tablespoonful of curry powder, cayenne pepper, salt, one cupful of wine. Put the butter and the hare (which has been cut in small pieces) on the fire, stir until brown; add to it a teaspoonful of flour, the onions, chopped fine, curry powder, salt, cayenne, a bay leaf, and the wine; stir well, cover, and let the whole simmer for about an hour. To be eaten with boiled rice. —*Mrs. Granlees.*

BROILED RABBIT OR SQUIRREL.

Clean well, and put in salted water for at least one hour—then wipe dry. Have a hot fire, heat your gridiron, have the rabbit wiped very dry and

broil, turning often. When done, place on a platter with melted butter; season with salt and pepper, and garnish with slices of lemon. Serve when first cooked.

PRAIRIE CHICKEN.

Clean and wash thoroughly in water with a little soda thrown in it, then rinse in clear water several times, wipe dry and fill with a good dressing; tie the legs and wings down with a cord, and stew; cover closely and use plenty of butter; cook until tender, and then place in a pan, with butter, and brown. Serve with a tart jelly.

DUCKS—CANVAS-BACK—ROASTED.

Having trussed the ducks put into each a thick piece of soft bread that has been soaked in port wine. Place over a quick fire and roast from three-quarters to an hour. Before sending to the table squeeze over each the juice of a lemon or orange, and serve them up very hot with their own gravy about them. Eat them with currant jelly Have ready, also, a gravy made by stewing slowly in a saucepan the giblets of the ducks in butter rolled in flour and as little water as possible. Serve up this additional gravy in a boat.

TO STEW CANVAS-BACK DUCKS.

Place the giblets in a saucepan with the yellow rind of a lemon pared thin, a very little water, and a piece of butter rolled in flour, and a very little salt, and cayenne. Let them stew gently, keeping the saucepan covered. Half roast the ducks, saving the gravy that falls from them. Then cut them up, put in a large stewpan with the gravy (having first skimmed off the fat) and just water enough to keep them from burning. Place the pan over a moderate fire and let them stew gently till done. Toward the last (having removed the giblets) pour over the ducks the gravy from the small saucepan, and stir in a large glass of port wine and a glass of currant jelly. Send them to table as hot as possible.

NOTE.—Any ducks may be cooked as above. The common wild ducks, teal, etc., should always be parboiled with an onion or large carrot in the body, to extract the fishy taste. On tasting you will find the carrot or onion to have imbibed that disagreeable flavor.

Wild ducks should be a little underdone, stuffed with force-meat and chopped onions, and served with sharp sauce and cold slaw.

Canvas-back ducks are in season from November to February They should be dressed with the heads on, and in other respects treated in the same manner as wild ducks.

PLOVER.

Clean and truss. Season with salt and pepper. Rub well with butter; place in a pan and cook in a quick oven. Toast some bread, and when the birds are nearly done, place a piece of toast under each bird. Baste well with butter. Serve each bird on a piece of toast.

WOODCOCK AND SNIPE.

Some epicures say that the woodcock should never be drawn, but that they should be fastened to a small bird-spit, and should be put to roast before a clear fire; a slice of toast put in a pan below each bird in order to catch the trail; baste them with melted butter; lay the toast on a hot dish, and the birds on the toast. They require from fifteen to twenty minutes to roast.

Snipe are dressed in the same manner, but require less time to cook.

PHEASANTS.

Roast two pheasants, and as soon as they come off the spit, cut the meat from the breasts by making an incision in the shape of a heart; then cut the meat in small dice and mix with it two gravy-spoonfuls of reduced Bechamel sauce and two dozen mushrooms; a couple of black truffles and a small piece of red tongue should be also cut into dice and mixed with the pheasants. With this preparation fill up the breasts of the pheasants, smooth them over with the blade of a knife, and then cover them with bread crumbs fried of a light brown color; set the pheasants in the oven to keep warm, and when about to send them to the table place them in a dish side by side, pour round them a white ragout of cockscombs, mushrooms and truffles, and serve.

PHEASANTS, WITH PUREE OF CELERY.

Truss the pheasants for boiling, braise them in some good stock, garnished with a carrot, an onion stuck with two cloves, and a garnished fagot of parsley; when done, drain them upon a napkin, dish them up, and pour

over them a white puree of celery; garnish round with a border of potato croquettes and serve.

REED BIRDS.

Prepare very carefully, secure them to a wooden skewer by strings, salt, dredge with flour, and roast with a quick heat fifteen minutes. Serve on toast, with butter and pepper.

Reed birds may be broiled on a gridiron, seasoned with salt, pepper, and butter, and serve on a dish with tomatoes.

SNOW BIRDS.

Stuff each bird with an oyster, place in a dish, add little boiled pork, and oyster liquor, season well with butter, pepper and salt. Cover the dish with a rich crust and bake in a moderate oven.

GUINEA-FOWLS.

Two of these are generally served for a dish, one of which should b larded, and the other covered with a layer of fat bacon; roast them before a brisk fire for about forty-five minutes; glaze and dish them up with water cresses; pour some gravy under, and serve bread sauce separately, in a boat.

VENISON PIE.

Cut the meat into small pieces; put them into a stewpan with one onion; add salt, pepper and nutmeg, and just enough cold water to cook until tender Have ready a good pie crust; roll and line a deep pie plate with this and fill with the meat; before putting this in the pie crust roll some flakes of butter in flour and put over the pie; cover with a thick layer of pastry, and make a hole in the center of the top crust; bake slowly. Heat some port wine, into which you have thrown some cloves and mace. When the pie is nearly done, pour this mixture into the pie through the hole of the top crust; brush the top with beaten egg; return to the oven and bake a light brown.

PARTRIDGE PIE.

Dress nicely and divide in halves, rub with pepper, salt and flour, drop in a little parsley and thyme, also mushrooms, if you can get them. Put in

a few slices of ham and a pound of veal, cut in slices and placed in bottom of dish. Add the partridges and pour over them a pint of broth or gravy. This will be sufficient for five birds. If you find that there is not enough gravy, add water with a large piece of butter. Place over the dish a good pie crust and bake one hour.

QUAIL PIE.

After the quails have been cleaned, salt and pepper them and stuff with bread crumbs or oyster dressing, and stew a few minutes, keeping them well covered. Cover a dish with rich puff paste, put in your birds, sprinkle in some minced parsley and hard-boiled eggs cut up fine, also flakes of butter rolled in flour; add the gravy which the birds were stewed in; cover with paste and bake in a moderate oven about one hour. A little lemon juice is an addition to this pie.

SQUIRREL PIE.

Carefully skin and clean a pair of squirrels, cut in small pieces, put in a stewpan and cook, adding two slices of salt pork, with sufficient water to stew them about half done. Season and thicken the gravy. Put into a deep dish, cover with a nice pie crust and bake in a moderate oven until done.

A NICE WAY OF COOKING GAME.

Partridges, quails, plovers, pheasants, etc., are very nice stuffed with chestnuts—boiled, and mashed or pounded. Cover the birds with thin slices of cold ham; lay in a deep dish, and when done remove the ham and dish the birds, pouring the gravy over them.

SALMI OF GAME.

For a salmi the birds must be about half roasted. Cut into joints, remove all gristle and skin, also the bones; put the bodies well bruised in a clean stewpan—the bones, skins and trimmings into another; add to this two sliced onions, one carrot, a blade of mace, a bay leaf, a sprig of parsley, pepper, salt and a few pepper corns. Fry these a light brown in one ounce of butter; then pour in a pint or more of good gravy or broth; boil briskly until reduced to nearly one-half; strain, season and pour into the saucepan with the meat; let the game heat very gradually in the gravy, but do not let them boil; dish the birds; arrange nicely in the middle of

dish; pour the sauce over it and serve with sippets of bread round the dish.

A very nice salmi can be made from meats that have been already cooked—if not cooked too much. In this case the sauce must be made very rich.

UNCLE TONY'S RECIPE FOR COOKING 'POSSUM.

Go out in de woods and catch a nice fat 'possum and take 'im home, put on a pot o' wattah an heat it jis like you wus gwine to clean a pig, an when it git hot fling in a shovel o' ashes an dip 'im in it an den you scrapes all de ha'r an fur off 'im and fix it jist like a little pig, 'cept you splits 'im open an spreads 'im out flat. Den you hangs 'im in a tree two or three nights an he's reddy fur de oven. When you goes to cook 'im, lay 'im flat on de bottom and fill 'im wid slices o' sweet 'tater and put mo' all round 'is sides. Den you sets 'im over de coles and kivers 'im wid a hot lid and cook's 'im mity slo' till he dun good an tender. De flavor of de 'possum goes inter de 'tater, an de flavor of de 'tater goes inter de 'possum, an it's jis good 'nuff to make you lick yo' fingers.

Compliments UNCLE TONY.

CHAPTER XI.

SAUCES.

TOMATO SAUCE.

Two tablespoonfuls butter.

Two tablespoonfuls flour.

Warm butter in a frying pan, adding slowly the flour. To one quart of tomatoes (canned), five or six cloves with a large slice of onion. Cook about ten minutes, and as soon as flour and butter seem perfectly smooth and brown, stir in the tomatoes. Cook three minutes. Salt and pepper to suit the taste. Put this through a sieve fine enough to keep the seed from passing through. This sauce is delicious with fish and macaroni.

HOLLANDAISE SAUCE.

Beat half a teacup of butter in a bowl to a cream; add yolks of two eggs, one by one; then juice of half a lemon, pinch of cayenne pepper, half teaspoonful salt; place this in a saucepan of boiling water; beat with an egg beater for a minute or two, until it begins to thicken; then one-half cup of boiling water, beating all the time. When like a stiff custard, it is done. It will take five minutes to cook if the bowl is thin and the water boils all the time. —*Mrs. S. R. Kane.*

WHITE SAUCE.

One-quarter pound butter.

One tablespoonful flour.

One-half gill of water.

One-half spoonful vinegar.

A very little nutmeg.

Salt to taste.

Mix flour and water to a smooth paste. Put all in a saucepan; do not let it boil but simmer until it thickens.

FRENCH WHITE SAUCE.

Put a piece of butter the size of a walnut into a saucepan. with two table-

spoonfuls of flour; cook slowly, but do not let it brown. Stir constantly and add a very little water, salt and pepper to taste. When it has thickened remove from the fire and stir in the yolk of an egg well beaten, three tablespoonfuls of cream and a few drops of vinegar, which have been thoroughly mixed together. —*Mrs. Granlees.*

CAPER SAUCE.

To white sauce No. 1 add three tablespoonfuls of capers and one tablespoonful of their liquor. Served with boiled mutton. For fish add to this, pepper salt and anchovy essence.

MINT SAUCE.

Four dessertspoonfuls of chopped mint, two dessertspoonfuls of sugar, and half a pint of vinegar. Use only young, fresh leaves, pick them all off the stalk, mince very fine and pour over them the sugar and vinegar. Make two or three hours before serving. Add more sugar if liked.

MINT SAUCE WITH OIL.

Chop fine one bunch of choice mint; mix with a tablespoonful of white sugar, a pinch of salt and pepper each, six tablespoonfuls of strong vinegar with half a teaspoonful of olive oil. Stir well and serve with roast lamb, veal or pork. —*Mrs. Granlees.*

BUTTER SAUCE.

Work two tablespoonfuls of flour and one-half cup of butter until light; to this add gradually one-half pint of boiling water; stir constantly until it comes to a boil. Take from the fire immediately and serve. A large tablespoonful of lemon juice and a pinch of cayenne may be added if you desire it.

ANCHOVY SAUCE.

To butter sauce, stir in eight tablespoonfuls of essence of anchovy and two of lemon juice.

LOBSTER SAUCE.

To the "white sauce" (already given), add square-cut pieces of boiled or canned lobster, three tablespoonfuls of cream, cayenne to taste. One tablespoonful of anchovy sauce improves this.

OYSTER SAUCE.

Make a nice drawn butter with half cupful butter, one tablespoonful flour, one cupful milk, a little salt; when boiled and thickened, add oysters—as many as you please. Let cook until the oysters curl at the edges. Serve with boiled turkey or chicken pie.

CELERY SAUCE.

Make drawn butter same as for oyster sauce, add four heads of celery that have been boiled in salted water until tender and chopped very fine. Add mace; salt and pepper to taste.

CHAMPAGNE SAUCE.

Use one tablespoonful of butter. Mix thoroughly with same of flour; place on the fire in a saucepan and stir constantly until the ingredients are an amber brown. Pour into this half a pint of boiling gravy, the liquor in which pieces of lean meat have been boiled, it being quite rich. Add this gravy slowly and stir all the time. As soon as it boils up season with pepper and salt, then strain. To this add half a cupful of champagne and erve.

TARTARE SAUCE.

Chop three olives, one gherkin and a tablespoonful of capers. Add them to one-half pint of mayonnaise dressing; thin with a tablespoonful of Tarragon vinegar. This is served with cold meats or fish.

BREAD SAUCE.

One pint of milk, three-fourths of a pound of dry bread crumbs, one onion, one ounce of butter, mace, salt and cayenne to taste. Cut up the onion and boil tender in the milk; strain the milk over the bread crumbs; cover and let stand long enough to soak up milk, then beat thoroughly; add salt, butter, pepper (cayenne) and mace. Boil up and serve. If too thick, thin with cream after the sauce is made. Serve with roast turkey, fowl, game, etc. Add oysters for oyster sauce.

MAITRE D'HOTEL SAUCE.

To one cup of melted butter, add a teaspoonful of chopped parsley, the juice of one lemon, salt and a small pinch of cayenne. Let this simmer on the back of the stove, but not boil.

DRAWN-BUTTER SAUCE.

To one-half cup of butter, add a very little flour (not a large spoon quite full), with two or three tablespoonfuls of boiling water. Shake the saucepan continually over the fire; allow it to simmer, but not boil, until it thickens.

MUSHROOM SAUCE.

Mix two ounces of butter and one teaspoonful of flour smoothly together; put it into a lined saucepan, and pour in one-third pint of milk; keep stirring it one way over a brisk fire; let it boil gently for a minute or two; add half a pint of mushrooms to the melted butter; let them simmer gently for about ten minutes and season to taste.

NASTURTIUM SAUCE.

Make a drawn butter (about one teacupful), add to it half a cup of pickled nasturtiums; season with salt and pepper. Let them simmer gently and then serve.

ONION SAUCE.

Peel and boil until tender four large onions. Drain and chop them very fine; add a cup of new milk, a small lump of butter, and salt and pepper to taste. Heat, but do not boil, and serve.

DUTCH SAUCE FOR FISH.

Half a teaspoonful of flour, two ounces of butter, two tablespoonfuls of vinegar, same of water, yolks of two eggs, salt to taste. Put all on together, keep stirring until it thickens, don't let it boil or it will curdle. Good for salads made of hard-boiled egg or cold fish.

HORSERADISH SAUCE.

To four tablespoonfuls of grated horseradish put one teaspoonful of salt, one teaspoonful of sugar, one half teaspoonful of pepper, two of mixed mustard and vinegar, three or four tablespoonfuls of cream. When served with hot beef put in a jar, which jar place in a saucepan of boiling water; cook slowly; do not let the mixture boil or it will curdle.

EGG SAUCE.

Make a white sauce and add to it hard-boiled eggs chopped fine. This is nice with fish.

PARSLEY SAUCE.

After washing a bunch of parsley boil for five minutes in salt and water. Drain well and cut the leaves from the stalks and chop them fine. Have ready some melted butter and stir the parsley into it. A pinch of cayenne is an addition. Serve with boiled fowls and fish.

SAUCE ELEGANTE.

Make a "drawn-butter sauce" and add to it one teaspoonful of mustard, one tablespoonful of good catsup, one-fourth teacup of vinegar, one-fourth teacup of port wine, a bunch of parsley chopped fine, two pickled cucumbers chopped fine. After mixing ingredients, boil and pour it hot over the meat. This is excellent with stewed meats.

SAUCE FOR CALF'S HEAD.

Add to "drawn-butter sauce" the brains mashed fine, a teaspoonful of powdered sage, a pinch of cayenne pepper and salt. To this add one glass of Madeira wine.

SHRIMP SAUCE.

To a "drawn-butter sauce" (about one-half pint), add one pint of shrimps cut in small pieces, a pinch of cayenne pepper, and a teaspoonful of anchovy sauce. Let this simmer for a few minutes—serve hot. This is nice for salmon or turbot.

WINE SAUCE FOR MEATS.

To three-fourths of a pound of butter, add one and a half pints of jelly. three-fourths cupful of sugar (brown is the best), and a tablespoonful of ground allspice, one quart of port wine; stew until thick. This is very nice with venison—

CHILI SAUCE.

Twenty-four ripe tomatoes.
Eight onions.
Six peppers.
Eight coffee-cups vinegar.
Eight tablespconfuls sugar.
Eight tablespoonfuls of salt.
One tablespoonful cinnamon.
One tablespoonful allspice.
One tablespoonful cloves.
One tablespoonful nutmeg.
Boil all together well, and seal while hot. Superior to tomato catsup.

—Mrs. James Short.

CHILI SAUCE.

Nine large ripe tomatoes (peeled).
Two small green peppers.
Three onions.
Two cups vinegar.
Two tablespoonfuls sugar.
One tablespoonful salt.
Ginger, mustard, cloves and nutmeg to taste. Boil twenty minutes.

—Mrs. Charles Lester.

CHILI SAUCE.

Twelve large tomatoes.
Three large green peppers.
Half cup sugar.
One tablespoonful salt.
Half tablespoonful black pepper.
Three large onions.
One teacup vinegar.
Chop all fine and cook over a slow fire for three hours.

SAUCE BORDELAISE.

Take one onion, not too small, chopped very fine and browned in fat or butter; add to this a cup of strong gravy (beef) and a cup of claret or white wine. Season highly with pepper, salt, and a little parsley chopped very fine Allow this to simmer and then thicken with a little browned flour. This is very nice with boiled fish.

CREAM BECHAMEL SAUCE.

Put into a stewpan six ounces of fresh, sweet butter, add four ounces of sifted flour, two or three pepper corns, salt, and a very little nutmeg; knead the whole well together, then cut an onion and a carrot into rather thin slices, throw them into the stewpan, and also a bouquet of parsley, thyme, and half a bay leaf tied with a twine. Moisten these with a quart of white broth and almost one pint of rich cream; having stirred the sauce over the fire for about one-half hour pass it through a sieve into a bowl.

GHERKIN SAUCE.

Cut six green gherkins into very thin slices; place them in a small stewpan with a little Tarragon vinegar and pepper. Let these simmer briskly for a few minutes on the fire, then add a small quantity of white sauce and a bit of veal. Stir the sauce until it boils, then set aside until it clears itself. Skim and pour it into a dish for use.

LEMON SAUCE.

Boil some soup stock with a few slices of lemon, a very little sugar and grated nutmeg. Add to this some chopped parsley, a few nasturtiums, and a very small taste of pepper. Thicken with a little flour or the yolks of eggs. This is nice with stewed poultry.

WILD-FOWL SAUCE.

The following exquisite sauce is applicable to all wild fowl: Take one saltspoon of salt, half to two-thirds saltspoon of cayenne, one dessertspoonful of lemon juice, one dessertspoonful of powdered sugar, two

dessertspoonfuls of Harvey sauce, three dessertspoons of port wine, well mixed and heated; score the bird and pour the sauce over it.

PIQUANTE SAUCE.

Cut up about half an ounce of onions and fry in a couple of spoonfuls of good vinegar. Cook dry, but great care must be used to see that it does not brown too much or scorch. Add to this three gills of brown sauce, a half cup of broth, then put in one tablespoonful of cucumber and a little less of parsley, both chopped and cooked slowly twenty minutes.

ALLEMANDE SAUCE.

Put one ounce of butter into a pan. Stir into it one ounce of flour, add to it half a pint of white stock or broth. Stir constantly and as soon as it boils remove from the fire; stir into it the yolks of four eggs well beaten; use great care or the hot liquid will cook the eggs. Season with salt and pepper to suit the taste. Return the pan to the fire, stirring constantly and allowing the mixture to reach boiling point, when it must be removed at once, as if allowed to boil the eggs will curdle. Add a piece of butter the size of an egg.

HERRING SAUCE.

Chop a few herring fine, add to it some soup stock, a spoonful of flour browned in hot fat, also an onion chopped very fine. (The herring should be washed in cold water before adding to the stock.) Place on the fire to boil a few minutes, then add a little vinegar and sugar; strain the sauce through a fine sieve and add a few capers and one wineglass of white wine. When it comes to a boil, thicken with the yolk of two eggs.

SAUCE FOR BARBECUES.

Mix together one-half pound of fresh butter, one tablespoonful of mustard, half a teaspoonful of red pepper, the same of black pepper, salt to suit the taste, and very strong vinegar. When the meat has become heated through, begin to baste, and baste very often until the meat is sufficiently cooked. If the sauce does not seem to be very hot, add another pinch of red pepper.

CHAPTER XII.

SALADS.

SALAD DRESSING.

Yolks of four hard-boiled eggs.
Half bottle best olive oil.
Stir together until it thickens. Add one teaspoonful salt, one teaspoonful pepper, one cup mixed mustard. When well mixed, add one-half cup of vinegar.

SALAD DRESSING.

One egg.
Two tablespoonfuls olive oil or melted butter.
One and one-half teaspoonfuls mustard.
Three teaspoonfuls salt.
A very little white pepper.
Two tablespoonfuls vinegar.
Mix the oil with the yolk gradually; slowly add the other ingredients, stirring in last the white of the egg, beaten to a stiff froth.

A ROYAL SALAD DRESSING.

Boil three eggs hard and let them get cold. Take the yolks and mix with two or three tablespoonfuls of rich cream. Then mix together one tablespoonful of mustard, one tablespoonful of sugar, one teaspoonful of salt and a little black pepper. Add these to the cream and yolks, and lastly add gently vinegar enough to make it about as thick as cream. Pour over the lettuce (or other raw salad) and garnish with the whites of the eggs, sliced in rings. Cream is, in my opinion, better than olive oil for salads. These proportions can be increased to meet needs. The yolks and cream must be mixed smooth and free from lumps. To secure this boil the eggs until they are mealy — turning them dark does not matter, so they crumble. A little anchovy added is liked by some.—*Mrs. Sallie Cotten, North Carolina.*

SALAD DRESSING.

Yolks of three hard-boiled eggs, two tablespoonfuls powdered sugar, one dessertspoonful olive oil, one teaspoonful of salt, one dessertspoonful of mixed mustard.

Mash all fine; mix thoroughly; then add three tablespoonfuls of cider vinegar. A little dust of cayenne pepper adds to the flavor.

—*Mrs. Horace Fletcher.*

FRENCH DRESSING.

Five tablespoonfuls oil.
Half pint strong vinegar.
Two teaspoonfuls mustard.
One teaspoonful salt.
Half teaspoonful pepper.
A little cayenne.
Four eggs well beaten.

Put vinegar on the stove in a kettle of hot water and let it come to a scald; add the rest of the ingredients and stir till it thickens.

MAYONNAISE DRESSING.

One teaspoonful mustard.
One teaspoonful powdered sugar.
Half teaspoonful salt.
One-quarter saltspoonful cayenne.
Yolks of two eggs.
One pint olive oil.
Two tablespoonfuls vinegar.
Two tablespoonfuls lemon juice.

Mix the first four ingredients in a small bowl; add the eggs; stir well with a wooden spoon. Add the oil, a few drops at a time, stirring until it thickens. When the dressing is thick, thin it with a little lemon, then add oil and lemon alternately, and lastly the vinegar. When ready to serve, add half a cup of whipped cream if desired.

Mix half of the dressing with the salad, and spread the remainder over the top.

—*Mrs. E. A. B., Toronto, Canada.*

A SIMPLE MAYONNAISE DRESSING.

Yolk of one raw egg, one level teaspoonful of dry mustard, one saltspoonful of white pepper, a small pinch of cayenne pepper, juice of half a lemon. Mix these ingredients with a wooden spoon until they have a creamy white look, then add drop by drop three gills of salad oil, stirring constantly. If it thickens too fast add a little of the juice of the second half of lemon, then add gradually four tablespoonfuls of strong vinegar. Keep cool until used. This is easily made and very nice.

CELERY DRESSING.

Two eggs beaten light.
Lump butter size of egg.
One teaspoonful of made mustard.
One teacup vinegar.
One saltspoonful salt.
One cup fresh nice cream.
Put ingredients on the fire and boil until proper consistency. Serve when cold. —*Mrs. B. B. V.*

CABBAGE DRESSING.

Two eggs.
Two small teaspoonfuls of mustard.
Two teaspoonfuls flour.
Piece of butter size of an egg.
Vinegar, salt and pepper.
When thoroughly mixed, pour over the cabbage when hot.
—*Mrs. J. Cottrill.*

LETTUCE DRESSING.

One raw egg.
One saltspoonful of salt.
Half teaspoonful mustard.
A little sugar.
A little cayenne.
One-quarter teacup olive oil.
One tablespoonful of vinegar.
Mix thoroughly and do not put on the lettuce until ready to serve.

SALAD DRESSING WITHOUT OIL.

One egg beaten light, one small teaspoonful of mustard, one tablespoonful vinegar, pepper and salt to taste, two tablespoonfuls of butter. Cook over hot water till thick, then put into a bowl and stir in half a bowlful of whipped cream. Set on ice. —*Mrs. E. A. Boice.*

CHICKEN SALAD.

Choose a medium-sized fowl, boil it until tender and let it remain until cold. Then remove all skin, bones and gristle; cut up the meat, do not chop it. To the cut meat add a little salt and the white part of a bunch of celery. Toss up the ingredients with a fork until light, then set away on ice or in a cool place until the dressing is made. For the dressing use an ordinary egg beater. Ingredients for dressing are: yolks of three eggs, one-half teaspoonful of dry mustard, one-half spoonful of sugar, a pinch of cayenne pepper, one-half spoonful of salt, one teacup best olive oil, juice of one large lemon. Mix mustard, sugar, pepper, and salt with the yolks of the eggs, then add oil, one tablespoonful at a time; just before the last tablespoonful of oil, beat in the lemon juice; it will then turn white and creamy. Beat it thoroughly and add the remaining oil, beating well again. Spread dressing over the chicken and celery. If wished, chopped capers and olives can be added to the salad. If put on ice this dressing can be made some hours before using. —*Mrs. E. A. Boice.*

CHICKEN SALAD.

Two large fowls.
Yolks of twelve eggs.
Half pint sweet oil.
Half pint vinegar.
One gill of mixed mustard.
One small teaspoonful cayenne.
Salt to taste.

Add two large heads of choice celery, or three small ones. After dressing is mixed thoroughly, and stirred until very smooth, pour over the fowls and celery, which have been previously minced fine. Do not add the dressing until ready to serve.

CHICKEN SALAD.

Boil one nice chicken. When thoroughly done chop very fine. Boil twelve eggs. Rub the yolks to a smooth paste. Add to this two tablespoonfuls of tomato catsup, one spoonful of all kinds of sauces, one teaspoonful of red pepper and one of black, one large onion chopped fine, one teacup of mashed Irish potato made soft with vinegar. Skim off water in which the chicken was boiled, add one cup of celery chopped fine. Put on ice in a flat pan so as to cut into squares. Serve with water cresses.

—*Mrs. John Durst.*

CHICKEN SALAD.

One chicken.
One cabbage, chopped very fine.
Two eggs.
Half pint vinegar.
One teaspoonful mustard.
Half teaspoonful pepper.
Two tablespoonfuls sugar.
One tablespoonful butter.
Juice of one lemon.

Stir salt, pepper, sugar, eggs, mustard and butter together; pour into boiling vinegar, After having minced the nice parts of the fowl, add the chopped cabbage. Then pour dressing over the whole. Dress the top with whites and yolks of hard-boiled eggs.

LOBSTER SALAD.

Boil two lobsters. When perfectly cold take out the meat, cut in small squares and put in a cold place until wanted. Make half a pint of mayonnaise dressing, mix well with the lobster and put in the dish. Garnish the dish with lettuce leaves. Mash coral fine and sprinkle over the whole

LOBSTER SALAD.

The meat of two lobsters, three-quarters the same bulk of celery, yolks of five eggs, two teaspoonfuls of mustard, one teaspoonful pepper, half teaspoonful salt, one-third cupful vinegar. One small bottle of sweet oil, stirred gradually into the egg, a few drops at a time. After it begins to thicken, add the other ingredients, well mixed in the vinegar.

LOBSTER A LA TARTARE.

If you procure fresh lobsters, boil fifteen or twenty minutes. Cut into small square pieces and place in a bowl. Make half a pint of tartare sauce and pour over the lobster. Garnish the dish with lettuce leaves. Do not mix until about ready to serve. —*Mrs. L. B., Canada.*

SHRIMP SALAD.

To one can of shrimps, well washed and broken, add six small sticks of celery. The mayonnaise sauce is made of the raw yolks of two eggs, well beaten; a teaspoonful of salt and half as much mustard powder, worked well into the egg. Add a pint of good oil, pouring in a few drops at a time; when the sauce is very stiff, add a small pinch of cayenne pepper and the juice of one lemon; pour over salad just before serving.
—*Mrs. D. L. Wells.*

SALMON SALAD.

Remove the bone and parts of the skin from one can of salmon. Mince very fine, and add to it one pint of finely chopped cabbage, one cupful of chopped pickle, three hard-boiled eggs chopped fine. To one pint of boiling vinegar add salt, pepper, sugar and mustard to taste. Pour this over the salmon and cabbage and garnish the dish with curled parsley or lettuce leaves.

MAYONNAISE OF SALMON.

To one can of salmon minced fine mix a dressing made as follows: Yolk of one raw egg, spoonful of mustard, four tablespoonfuls of oil, one tablespoonful vinegar, pinch of salt, very little cayenne pepper. Put mustard in with the egg, stir one way, and add oil drop by drop. Then beat until creamy. When stiff add the vinegar, then pepper, and lastly salt. Garnish the dish with parsley or celery tops.

POTATO SALAD.

Boil and mash six large potatoes. Mash with butter, salt, and a little milk, and beat until light. Add seven tablespoonfuls of chopped celery, six tablespoonfuls of cucumber pickle, four chopped onions. Boil five eggs hard and mash the yolks with one tablespoonful of mixed mustard with a

little vinegar, one tablespoonful of sugar, one-half pint of vinegar, pepper and salt to taste. Cut up the whites of the eggs and mix all well together; add a little more vinegar if too stiff. —*Mrs. R., Kentucky.*

POTATO SALAD.

One quart mashed potato.
One pint cabbage, chopped fine.
Two or three apples, scraped.
One good-sized onion, chopped fine.
One tablespoonful mustard.
Two teaspoonfuls pepper.
One cup melted butter.

Eight eggs (six will do), yolks mashed with butter, whites chopped fine, part mixed with salad and rest spread over the top when made. Add enough vinegar to make a pleasant acid, and salt and sugar to taste.

—*Mrs. Maria L. Stuart.*

LOBSTER A LA NEWBERG.

Half pint of cream.
Half pint of sherry.
Half cup of butter.
Three eggs.

Salt, white pepper, cayenne to taste. Let cream come to a boil, then stir in the eggs well beaten; add salt and pepper to taste—then sherry. Have the lobster cut into small pieces; put into sauce; let come to a boil and serve. —*Mrs. A. F., New York.*

CUCUMBER SALAD.

Pare the cucumbers rather thickly and lay them in ice water for about an hour and a half. After wiping them very dry, slice very thin, adding an onion, which must be sliced also. Make a salty water and allow the cucumber and onion to remain in this for another hour. After squeezing every drop of water from them place in a salad bowl—sprinkle pepper and bits of parsley over the whole. Cover with vinegar and set on ice until ready for use.

WHOLE TOMATO SALAD.

Select fine, ripe tomatoes of equal size, scald and skim and then set on ice until time for serving. Previous to the time for using, line a salad dish

with lettuce leaves and pile tomatoes in the center, forming a mound. Serve on individual dishes with mayonnaise dressing made by previous recipe. This is very nice.

TOMATO AND CUCUMBER SALAD.

Six fresh tomatoes.
Two cucumbers.
One onion.
One head of celery.
Three hard-boiled eggs.
Slice thin, and place by layers in a salad bowl,omitting the onion if not liked; add a dash of cayenne pepper, salt to taste and vinegar.

IMPERIAL SALAD.

One-half head cabbage.
Two cucumbers.
Two small onions.
Two heads crisp lettuce.
Three small gherkins.
Salt, pepper and cayenne to taste. Chop all together, and cover with mayonnaise dressing. Very nice.

RUSSIAN SALAD.

First soak six herrings in water for twenty-four hours; skin and take out all bones, and cut them up fine. To this add some anchovies and about half pound of smoked salmon (lobster may be used instead of salmon if desired), chopped fine. Cold roast turkey, chicken or veal may be added and is an improvement. Add to the above a liberal amount of pickled cucumbers, capers and olives; make a rich mayonnaise dressing and pour over all. Line a salad bowl with fresh lettuce leaves, fill in the salad and garnish with hard-boiled eggs. —*Mrs. Charles A. Wilson, N. C.*

VEAL SALAD.

Boil a veal cutlet with a little salt until tender; pick to pieces. Make a dressing of three tablespoonfuls of vinegar, one teaspoonful sugar, one-

half saltspoonful salt, a little cayenne and made mustard; put this on the fire and let come to a boil, then pour gradually over the yolks of two well-beaten eggs; let this cook until thick, stirring all the time; when cool, beat in two tablespoonfuls of cream. Mix half of the dressing with the veal and put in a cool place. Have ready some nice lettuce torn in shreds, and just before serving mix with the veal, and put in a dish with some nice, crisp lettuce leaves. Pour over the salad the remainder of the dressing. Delicious. —*Mrs. E. H. Boice.*

HERRING SALAD (GERMAN).

Four pounds of roasted veal; boil five large beets, let them get cold; boil six good-sized potatoes, allow them to get cold. One dozen German herrings, put them in cold water for twelve hours. These ingredients to be prepared the day before. Cut veal into small pieces, do not hash it; same with beets, potatoes and herrings. Mix well, having sliced up a hard apple and one small onion, to be put into the salad; season to taste with salt and pepper, serve with oil and vinegar; decorate with hard-boiled eggs, beets and potatoes. —*Mrs. Langston.*

WATER CRESSES.

Wash the clusters carefully and put aside all leaves that are discolored. Place in a salad bowl and pour over it a French dressing, which has had a very little bit of toasted herring, picked into small pieces, added to it. Only enough to give it a flavor. This dressing is also very nice for field lettuce. —*Mrs. A. Fairchild, New York.*

FISH SALAD.

Take a pound of cold boiled lake trout; shred into pieces an inch in length. Make a dressing of the yolks of three eggs, rubbed to a smooth paste with salad oil; add one teaspoonful of salt, one of pepper, one tablespoonful of made mustard, one of sugar, and lastly six tablespoonfuls of vinegar. Beat the mixture until light, and just before pouring it over the fish, stir in lightly the frothed white of a raw egg. Put in your dish with six tablespoonfuls of vinegar and half the dressing stirred in with it; spread the remaining over the top, and lay blanched lettuce leaves around the edges, to be eaten with it —*Mrs. S. S. Roddis.*

CHAPTER XIII.

VEGETABLES.

Have your vegetables fresh as possible. Gather them early, as they are so much better with the dew on them. If in the habit of getting your vegetables from the market, do so as early as convenient in the morning, pick, wash, and put in cold water until ready for use. Fresh vegetables are more easily cooked than those that have been gathered for some time. Vegetables are much more easily cooked in soft water than in hard; they should always be put on in hot water, but not boiling. If put to cook in cold water their flavor will be lost, owing to the slow heating process which goes on; while on the other hand too rapid heating toughens the vegetables. Too much cooking will destroy vegetables; they should never be put on too early, but each in their time. When vegetables show that they have been nearly cooked tender, they should be seasoned with salt. Never let them stand after coming off the fire. Put them at once into a colander, well drained, over a pot of boiling water until needed. Then put on a hot dish and pour fresh butter over them.

BOILED POTATOES.

Wash the potatoes well and allow them to stand in water for at least one hour and a half, to remove the black liquor with which they are impregnated and a brackish taste they would otherwise have. Never pare the potatoes before boiling, as they lose the starch by so doing and are made insipid. Put them into a kettle of cold water with a little salt, cover closely and boil rapidly, using no more water than will just cover them, as they produce a considerable quantity of fluid themselves while boiling, and too much water will make them heavy. Just as soon as they are done, instantly pour off the water, set them back on the stove, and remove the cover of the saucepan till the steam has evaporated. They will then be delicious and mealy.

SCALLOPED POTATOES.

Slice raw potatoes thin; place in a pudding dish; after each layer, pepper, salt and butter; when the dish is full, pour in a cup of cream or milk;

bake nearly an hour a nice brown. Dredge flour over each layer except the top one. Butter the dish well before using. —*Mrs. E. R Persons.*

BAKED POTATOES.

Select large potatoes and see that they have no bad spots; wash them and bake in a quick oven until soft. To be eaten with butter and salt. This is the most wholesome way of cooking potatoes, and especially nice for invalids.

HOW TO COOK NEW POTATOES.

After scraping them well, boil for twenty-five or thirty minutes in salted water. Drain them well and allow them to dry for a few minutes—then pour melted butter over them and serve. A little chopped parsley is an addition.

SARATOGA POTATOES.

Peel and slice as thin as possible with a very sharp knife or a slaw cutter. Drain them and dry in a cloth. Have lard boiling and drop in a few at a time. Salt as you take out and lay them on a blotting pad to absorb the grease. These are nice for lunch or picnics.

—*Mrs. John Fletcher.*

POTATOES A LA MAÎTRE D'HOTEL.

Boil the potatoes until tender, then peel and cut into slices; put them into a stewpan with fresh butter, parsley and cives chopped up; salt, pepper and a very little vinegar; warm them up and serve. Oil may be used in place of butter. If the potatoes are very small they need not be sliced.

CREAMED POTATOES.

Cut cold boiled potatoes into cubes or thin slices; put them into a shallow pan covered with milk, and cook until the potatoes have absorbed nearly all the milk; to one pint of potatoes add a tablespoonful of butter, half a teaspoonful of salt, half a saltspoonful of pepper and a little chopped parsley.

MASHED POTATOES.

Boil until tender, drain dry, season with salt, and mash until not a lump remains; then add enough hot milk to make the right consistency, and a

piece of butter. Mix lightly with a fork, heap in a dish and serve immediately. Do not place in an oven unless unavoidable, and do not smooth over with a knife or spoon. The delicacy of mashed potatoes is their lightness. —*E. J. M.*

FRENCH FRIED POTATOES.

Pare and cut the potatoes in any way desired. Drain and dry in a cloth. Have lard boiling hot and fry them to a very light brown; salt as you take out, and drain well of all grease.

LYONNAISE POTATOES.

Boil potatoes and allow them to get cold. To one-half pound of the sliced potato, two ounces of onion, a heaping teaspoonful of chopped parsley, butter the size of an egg. Put the butter in a saucepan, and when hot throw in the onion (minced) and fry to a light color; add the potatoes; stir until hot and light brown; then mix the parsley and serve hot.

KENTUCKY POTATOES.

Pare and slice thin, put in a pan, with bits of salt pork among them, and season with salt and pepper. Pour over them one cup each of sweet milk and boiling water, and bake in a hot oven.

POTATO PUFFS.

One cup of cold mashed potato, mix with one egg, shape and cook in boiling lard.

POTATOES A LA PROVENCALE.

Mash and pass through a sieve two pounds of potatoes, season with pepper and salt. Grate two ounces of Swiss cheese, pound it with enough butter to make a paste, add a gill of milk and a teaspoonful of chopped parsley; put this in a sauté pan, add the potatoes, mix all well together and stir until the mixture is a pale brown Serve as a pyramid.

TIMBALE OF POTATOES.

Boil, drain, wash and pass through a fine sieve two quarts of Irish potatoes, place in a saucepan with six ounces of butter, two whole eggs, the

yolks of six eggs, salt, pepper, nutmeg, and a little sugar; have a plain two-quart copper timbale mould, well buttered, and sprinkled with fresh bread-crumbs, and bits of butter on top; bake for half an hour in a moderately hot oven; before serving pass the blade of a knife between the potatoes and the mould, turn over carefully, and in a few minutes take the mould off and serve.

POTATOES A L'ANGLAISE.

Boil some potatoes very dry; mash until perfectly smooth, season well with salt and pepper, warm them with an ounce of butter to every pound of potatoes, and a few spoonfuls of thick cream; let them cool a little; roll into balls, sprinkle over them some crushed vermicelli or macaroni, and fry them a light brown.

QUIRLED POTATOES.

Peel, boil, mash, and season a few mashed potatoes, then put them into a colander, pressing them through into the dish you wish to serve them in; set in the oven and brown.

POTATO CAKES.

Two pounds of mashed potatoes, two tablespoonfuls of butter and a little salt, two pounds of flour, and milk enough to make a batter, one-half cup of yeast; set it to rise and when light bake in cakes size of a muffin.

SWEET POTATOES SLICED.

Steam until done, remove the skin carefully, cut them in longitudinal slices quarter of inch thick, and pour over each slice, as it is put into the dish, a syrup made of butter and sugar, equal parts and boiled together.

—Mrs. A. F. Aikens.

BAKED SWEET POTATOES.

Wash and dry the potatoes, place them in the oven and bake until done. Very nice with roast pork or beef.

FRIED SWEET POTATOES.

Parboil the potatoes until nearly done. Slice and sprinkle with sugar. Fry in hot fat and send to the table hot.

TOMATOES A LA CRÊME.

Peel and slice fine ripe tomatoes, one quart of fresh ones or a pound can, stew until perfectly smooth, season with salt and pepper, and add a piece of butter the size of an egg; just before taking from the fire, stir in one cup of cream, with a tablespoonful of flour stirred smooth in a part of it; do not let it boil after the flour is put in. Have ready in a dish pieces of toast, pour the tomatoes over this and serve.

SCALLOPED TOMATOES.

Select nice tomatoes good ripe, slice and cover a dish with them. Have ready some grated bread crumbs, seasoned with salt, pepper, butter and a very little sugar. Place alternate layers of the tomatoes and bread crumbs, having a layer of the crumbs on top. Bake for about one hour and a half.

BAKED TOMATOES.

Wash but do not peel them. Cut each in two parts(around the tomato) and take out the pulp and seeds. To six tomatoes, take half a pint of bread crumbs, one large onion finely chopped, one ounce of butter, and salt and pepper to taste. Fill the cells of each piece with this dressing; put two halves together and tie with a thread. Put them in a pan with an ounce of butter and gill of water, and set them in a moderate oven; bake them until they are soft. Cut off the threads and serve on a hot dish.

—*Mrs. Albert Conro.*

STEWED TOMATOES.

After skinning the tomatoes cut them up and put in a stewpan and cook rather slowly for a few minutes. Season with salt, pepper and butter; sugar can be added if liked, also a small bit of onion, which gives a very nice flavor. Some prefer the stewed tomatoes thickened with bread crumbs, which, when used, must be added a short while before removing from the fire.

FRIED TOMATOES.

Peel the tomatoes by pouring hot water over them, cut in slices about one-half inch thick, dip each slice into white flour and into beaten eggs, sprinkle salt and pepper over each slice and fry in hot lard. These make a very pretty garnish.

BROILED TOMATOES.

Take large, round tomatoes, wash and wipe dry, and put them on a gridiron over lively coals, the stem side down. When brown, turn them and let them cook till quite hot through. Place them on a hot dish and send quickly to the table, when each one may season for himself with salt, pepper and butter.

BOILED ONIONS.

After taking off the outer skin let them soak in cold water for a couple of hours, or longer if you like them mild; let them be cooked in boiling water, which should be pretty strongly salted; drain off the water as soon as they are almost done, then let them simmer in milk until quite tender; add a good bit of butter, pepper and salt. —*Mrs. P. L.*

BAKED ONIONS.

Wash and skin very large onions; parboil half an hour; drain, push out the hearts, chopping them fine with a little bacon, add bread crumbs, season with pepper and salt, and moisten with a little cream. Fill the onions with this, put into a dripping pan with very little water, and cook until tender in a slow oven, basting often with melted butter.

STUFFED SPANISH ONIONS.

Parboil a Spanish onion, take out the center and fill with force-meat, cover with a thin slice of sweet, fat pork, sprinkle with a teaspoonful of salt and the same of sugar, add four teaspoonfuls of stock, cover closely and cook over a good fire. When the onion is done remove the pork, strain and skim the gravy and pour it over and serve. The best force-meat is made of cold chicken, a shred of ham, a little chopped parsley, half a dozen mushrooms, all chopped well and mixed with a tablespoonful of butter, pepper and salt. Delicious. —*Mrs E. A. B.*

STEWED ONIONS.

Select small ones of the same size. Skin and throw into cold water. After an hour put on to boil; when half done drain, again cover with water. When tender turn off the water and add a cup of milk, a piece of butter, and season with pepper and salt.

FRIED ONIONS.

Peel and slice the onions in cold water, drain and then fry in boiling fat or butter. Stir constantly to prevent burning and do not allow them to get too brown. Season to taste and serve hot.

CORN TO BOIL.

Always select young and tender corn for boiling, and drop into boiling water which has been a little salted; boil until done, which will require about twenty-five or thirty minutes. Some prefer it served on the cob, and it is also very nice cut off and seasoned with butter, pepper and salt.

CORN PUDDING.

Select young corn; draw a sharp knife through each row lengthwise and scrape out the pulp. To a pint of the pulp, add a quart of milk, three beaten eggs and a lump of butter. Put into a moderately hot oven and stir until it begins to thicken; then add salt to season and bake until lightly browned. Time—about one hour and a half in a moderate oven.

GREEN-CORN PUDDING.

Grate the corn from the cob, and add to it enough milk to make it rather thin; add butter, salt, pepper and a very little sugar Bake in a moderately hot oven.

CORN OYSTERS.

Six ears of new corn; grate and scrape them well; beat one egg very light; add one tablespoonful of flour, one of sweet cream, pepper and salt to taste. Mix well together. Make into small pats the size of an oyster. Fry them in hot butter till a light brown. —*Mrs. L. McKnight.*

GREEN-CORN PATTIES.

Six ears of corn grated.
Three eggs—little salt.
One and one-half cups fresh milk.
One teaspoonful baking powder.
Beat all well together and drop by the spoonful in boiling fat.

PEAS.

In shelling green peas great care should be used that no dirt or bits of pod mix with them, as peas lose so much of their sweetness by washing. Put the peas in warm water, only enough to keep them from burning, season with salt to taste; then cook slowly; if young they will be tender in twenty minutes. When done, stir in enough butter to make them quite rich, and serve with roast lamb.

STEAMED PEAS.

The most delicious way of cooking green peas is to put them in a basin without any water, and place in a steamer. It will require half as long again as for boiling. When tender season well with butter, salt, pepper and hot milk. Serve when hot.

GREEN PEAS.

Put the peas into boiling water with some salt and a bunch of green mint; boil briskly twenty minutes, and when done, drain them in a colander, dish them up with chopped boiled mint on the top, and send some small pats of very fresh butter separately on a plate.

DRIED PEAS.

Peas should be put to soak. In the morning, put them on and parboil. Drain, and put into fresh water, with a piece of ham or middling, and boil until thoroughly done.

LIMA BEANS.

Boil the beans until tender, then season with butter, pepper, salt and cream.

DRIED LIMA BEANS.

The beans should be soaked over night. Put in a covered vessel next day, and cook slowly, at least two hours. Season with salt, pepper and butter.

STRING BEANS.

Break off the ends and string on either side of the bean, break into pieces an inch long, and boil them in soft water. If quite tender they

will cook done in one hour; when tender, add salt to taste, and drain through a colander, and serve with butter.

FRENCH BEANS A LA MAITRE D'HOTEL.

Pick, string, and cut up the beans, shred each bean into three or four strips, wash well, drain in a colander, then throw them in a stewpan containing boiling water, and a handful of salt, boil briskly until quite tender. They must be drained in a colander, plunged in cold water for five minutes, then drained upon a napkin to absorb all moisture. Put a gravy-spoonful of Bechamel sauce into a stewpan with four ounces of fresh butter, a tablespoonful of chopped and parboiled parsley, little nutmeg, mignonette pepper, salt and the juice of half a lemon; stir these well together over the hot fire, when well mixed throw in the beans, and toss the whole together over the fire until quite hot; then dish them up with a border of croutons round them and serve.

FRENCH BEANS, WITH FINE HERBS.

Boil the beans as above; put two pats of fresh butter into a stewpan, with a tablespoonful of chopped and parboiled parsley, two shallots chopped fine, very little nutmeg, mignonette pepper, salt, and the juice of a lemon; simmer over a fire until melted, and then throw the beans in, toss the whole together, and dish them up with croutons round them.

SUMMER SQUASH.

When the skin is tender they are nice for cooking. Cut up and cook in very little water; do not cover, as the evaporation will be more rapid; as they cook down, be very careful that they do not scorch. Stir often; when well cooked, season with salt, pepper and butter, also little cream, if desired.

SUMMER SQUASH FRIED.

Slice the squash, dip in beaten egg, season well with pepper and salt, roll in flour, and fry in hot butter or lard.

WINTER SQUASH.

The best kind of winter squash is the small marrow squash. Pare them, cut them in pieces of nice size, put in a stewpan, and stew over a slow fire

with just a little water; mash the squash in the pan very smooth; add butter and salt to it.

TO COOK CYMBLINGS.

Put the cymblings in boiling water, or in a steamer over boiling water; boil until tender—then mash well and stew in cream and butter. Season with salt and pepper.

SUCCOTASH.

Use double the quantity of corn that you do beans. Cook the beans for at least three hours; put in corn and let it cook one hour, having just enough water to cook them in, being very careful not to let it stick. Season with salt, pepper and butter.

SUCCOTASH.

Take one dozen ears of sweet corn; cut off the kernels; boil the cobs in about three pints of water. Wash a quart of Lima beans and put in water with the cobs. Scald one pound of salt pork and add to the beans and cobs; boil all together very nearly one hour; remove the cobs and add the kernels of corn. Let corn, beans and pork boil well fifteen or twenty minutes; when done, there should be only water enough to keep them from burning in the pot. Serve the pork on a flat, and the succotash in a covered dish.

BEETS.

The turnip blood-beet is considered the best, and next to that the long blood-beet.

Wash the beet well, and great care should be used not to prick the skin or break the little fibers about them; if broken, the beets will lose their color by boiling. Drop into boiling water, and boil five or six hours; if served hot, season with butter, pepper and salt; if cold, cover with vinegar.

BAKED PORK AND BEANS.

Soak one quart of beans in cold soft water over night; the next morning wash the beans in fresh water, then put them in the pot with two quarts of cold water, place over a slow fire, and cook slowly two

hours. Then score one and a half pounds of salt pork, put it into the center of the beans, in a dripping pan. Bake very slowly and until well browned.

Lima and kidney beans are often dried and baked as above.

BOSTON BAKED BEANS.

Soak one quart of beans twelve hours; put on one pound of fat salt pork in plenty of water to cover the whole; put in the beans with a little salt and one large spoonful of molasses. Bake in a slow oven six or eight hours; the beans must be kept covered with hot water.

RICE.

To boil rice: Wash the rice until the water is clear; then add to two cups of rice, four of boiling water, boil it ten minutes, adding a little salt; then boil five minutes more, and if all the water has not boiled away remove the cover and place the dish by the side of the fire, where the rice can dry; as soon as all the water disappears the rice should be dished. Rice should never be stirred while boiling, as stirring will cause it to stick or adhere to the dish.

TO BOIL HOMINY.

Soak in water over night, wash well next morning, and boil until thoroughly done. Season and send to the table hot.

LARGE HOMINY.

Put one pint of hominy to a gallon of water; let it cook very slowly an entire day; after it cooks slowly two or three hours, put it to boil gently, but do not stir it When you wish to serve it, throw a little butter in a pan well heated, season with salt and pepper, and send to table.

LYE HOMINY.

Make a lye strong enough to eat a feather. Take good sound corn, wash and drop into the hot lye. As soon as you discover that the hull is coming off and the eyes falling out, remove and throw into cold water.

Wash well and put the corn in a pot, allowing room for the corn to swell. Boil until thoroughly done, add salt. It is very nice fried in butter, or pork gravy, and makes a good breakfast dish.

CABBAGE A LA CAULIFLOWER.

Cut the cabbage very fine, put it in a stewpan, cover with water, and keep closely covered; as soon as tender drain off the water, drop in a small piece of butter, and salt to taste, half cup of cream, or one of milk. Serve while hot.

CABBAGE.

Much care should be used in preparing cabbage for boiling, as insects are frequently found within its leaves. The drum-head cabbage requires a good hour to boil; the green Savoy cabbage will boil in half the time. Cabbage should not boil too long, as too much boiling makes them watery and insipid. Drain the cabbage through a colander, and serve with drawn butter, or butter poured over it.

Red cabbage is used for slaw, also the white winter cabbage.

FRIED CABBAGE.

Shred or chop fine. Have a frying pan at hand with some salt pork gravy, and a small quantity of water, season to taste with salt and pepper. Cook slowly, keeping well covered. When done serve with or without vinegar.

STUFFED CABBAGE.

Take a large, firm head of cabbage; wash well; take a sharp knife and cut out the center, being careful not to disfigure the shape of the cabbage; chop the heart of cabbage very fine, and add to it some force-meat, a little made mustard, pepper, salt, vinegar, onion, and a piece of butter; mix all together and put into the cabbage; then confine it in a bag closely, in order that it may hold together and retain its shape; boil until done; bring to the table hot, and slice with a sharp knife.

—Mrs. F. A. Fairchild.

CREAM CABBAGE.

Slice the cabbage, and cook in just water enough to prevent scorching; season to taste with salt and pepper. When done, drain off the water,

and pour over it a small cup of cream, piece of butter the size of an egg, and a small quantity of flour, made smooth in a little milk. Let it boil and serve.

CABBAGE AND ONIONS.

Peel and slice four onions; fry them brown in a saucepan, with two tablespoonfuls of drippings from salt pork or bacon; meantime slice a small white cabbage; put it with the browned onions, teaspoonful of salt, little pepper; cover the saucepan tight, and cook its contents until the cabbage is tender.

SPICED CABBAGE.

Quarter a nice cabbage; put into a saucepan with half a cup of vinegar, a large teaspoonful of sugar, one teaspoonful of whole pepper, and the same of cloves, salt. Cover very closely and steam slowly until tender.

CABBAGE SALAD.

Two tablespoonfuls of flour, one raw egg, one cup of vinegar, two tablespoonfuls butter, one and a half teaspoonfuls of mustard, one teaspoon black pepper, same of salt. Mix flour and butter, add egg and above ingredients; cook until thick; chop cabbage fine; add the dressing when cold; mix well; add one cup of sweet cream.

TO BOIL CABBAGE WITH BACON.

Cut a head of hard white cabbage into quarters, pick well, put in salted water two or three hours. About an hour before dinner, drain the cabbage and put in a pot in which a pound and a quarter of bacon has been boiling; a little red pepper is an improvement.

TO BOIL SNAPS WITH BACON.

Pick tender snaps, string carefully, put in water an hour or two, drain well and put in a pot with bacon which has been boiling. Boil gently until very tender.

GREENS.

Wash, and pick carefully, throw into a pot of boiling water with salt. Boil without covering until tender, then press through a colander all the

water you can; place on a dish and cut each way, seasoning with pepper, salt, and a very liberal amount of butter. Greens are nice boiled with ham. Turnip tops, spinach, mustard, cabbage sprouts, beet tops, dandelions, etc., are used for greens.

TO PREPARE SLAW.

One-half head of good cabbage, chopped finely, the yolks of two eggs, beat and put in a little vinegar, salt and pepper to taste; boil thick and pour over the slaw.

DRESSING FOR SLAW.

Yolks of two eggs well beaten, one third of a teacup of vinegar, one teacupful of new milk or cream, and a teaspoonful of mixed mustard, black or cayenne pepper, salt to the taste, butter size of an egg. Stir over the fire until thick, and then pour over cabbage.

TO DRESS CABBAGE.

If intended to be eaten by itself with bread, this sauce is very delicious. Take two ounces of butter, two ounces of flour, a pint of milk, three ounces of grated cheese, half a teaspoonful of salt, quarter of a teaspoonful of pepper; mix all carefully together with the yolk of an egg, and stir them frequently, continuously as it begins to thicken and simmer; after pouring this sauce over the cabbage, strew bread crumbs over the top and brown in the oven. Very fine.

HOT SLAW.

Shave the cabbage fine; put it on in just water enough to cook it; when done put a little milk in, salt and pepper; then rub a little flour in some butter and stir in. An egg may be stirred in in the place of the flour.

WARM SLAW.

Cut the cabbage by shaving down the head in very thin strips with a sharp knife; a hard red cabbage is best for this; then put into a saucepan a piece of butter the size of an egg, two gills of water, three gills of vinegar, a teaspoonful of salt, a little cayenne (and if liked little garlic), cut

up very fine; when the whole comes to a boil, pour it over the cabbage and cover closely five or ten minutes. It is then ready for the table.

SOUR KROUT.

Select solid, sound cabbage, and with a very sharp knife, shred or shave very finely. The cabbage should then be packed in a barrel in layers six inches deep; between the layers strew a handful of salt and a small teacup of carroway seeds; continue this until the barrel is filled; have it pressed very hard with a weight, put a very thick, strong cover over it, and a weight on the cover. Let the barrel remain in this way four weeks in winter, and not quite two in summer; about this length of time the cabbage will be in a state of fermentation, but not fit to use until fermentation has entirely ceased.

No vinegar used at all with this preparation. Some like mace, and allspice, and I think it a good addition. The Germans are exceedingly fond of this dish, and write souer kraut, or sauer kohl, which is sour herb, or sour cabbage.

RADISHES.

As soon as taken from the ground throw into cold water. Red and white radishes are very pretty arranged fancifully in a dish, ornamented with curled parsley.

CAULIFLOWER.

Wash carefully, so as not to break off the sprouts; trim all the outside leaves and put into boiling water well salted; boil until tender, and then serve with a white sauce or with cream.

CAULIFLOWERS WITH PARMESAN CHEESE.

Prepare and dish up the cauliflowers. Put a large spoonful of Bechamel sauce into a stewpan with four ounces of grated Parmesan cheese, two ounces of fresh butter, the yolks of four eggs, a small piece of glaze, some lemon juice, nutmeg, pepper and salt; stir over a fire until it be well mixed without boiling; then pour over the cauliflowers so as to mask them entirely with it. Smooth over with the blade of a knife, and cover the top with a coating of grated Parmesan cheese; place them in the oven,

and as soon as they have acquired a bright yellow color, put a border of croutons of fried bread round the base and serve.

CREAM CAULIFLOWER.

Boil in salted water only—enough to cook it; then add a cup of cream and season with pepper and salt.

SPINACH.

Spinach requires good washing and close picking. Boil with little salt; let it boil about twenty minutes; drain, season with butter, pepper and salt; garnish the dish with slices of hard-boiled eggs.

Spinach is very nice covered with nicely poached eggs.

SPINACH WITH CREAM.

Pick the stalks from the spinach; wash well, and boil well in a stewpan with a little salt; boil until very tender; season with nutmeg and two ounces of fresh butter; stir it over a fire until quite warm, then add a gill of cream, two pats of butter and a dessertspoonful of pounded sugar; work the whole over the fire, and dish up the spinach, putting it in the center of dish. Garnish with croutons, and serve.

Sorrel may be treated as spinach, above.

ASPARAGUS.

Cook only the tender, green stalks; Cut them of equal lengths and boil in water with a little salt till tender. While the asparagus is cooking prepare some nicely toasted bread, lay the asparagus on the toast and season with butter, salt and pepper, or pour over it a little cream which has been scalded. This is a favorite way for serving this vegetable.

ASPARAGUS WITH WHITE SAUCE.

Pick the loose leaves from the heads, and scrape the stalks clean; wash well in very cold water; tie them up in bundles of about twenty in each, keeping all the heads turned the same way; cut the stalks even, leaving them about eight inches long.

Put the asparagus in hot water with a small handful of salt in it to boil about twenty minutes, and when done, drain carefully upon a napkin, to avoid breaking off the heads; dish them up on a square thick piece of toasted bread dipped in the water they have been boiled in. Cover with white sauce and serve.

ASPARAGUS.

Cut the stalks of equal length as possible. Tie in a bunch. Boil in salted water twenty-five minutes.

Pour drawn butter over it.

Asparagus makes a nice dish cut into small pieces, and cook as you would green peas.

CARROTS.

Boil, without peeling, two hours; remove their skin; cut them in slices, and serve with butter and salt on them.

SPRING CARROTS.

Scrape well and boil in salted water until tender. Pour over them white sauce, adding a little chopped parsley and lemon juice.

TO STEW PARSNIPS.

Peel the parsnips and slice them; boil in a covered vessel until tender with thin slices of pork; salt and pepper to taste.

TO FRY PARSNIPS.

Parsnips are very nice cut lengthwise and fried in butter until brown.

TO COOK PARSNIPS.

Parsnips when large require at least one and a half hours to boil. When done, peel off the skin, split them in halves, and serve with butter and cream; or the parsnips may be mashed and mixed with an egg batter, and seasoned.

Parsnips are better when left in the ground all winter.

CELERY.

Clean and wash the heads, cut in nice pieces; stew them in little water for twenty-five minutes; serve on toast, and pour butter over.

STEWED CELERY.

Clean the heads nicely. Take off all the outer leaves. Cut in small pieces and stew; when tender, add some rich cream, butter and very little flour. Season with pepper, salt and a very little nutmeg if preferred.

SALSIFY.

Scrape and wash the roots, cut them in slices, and stew in water enough to cover them; keep them well covered, as they will turn dark if exposed to the air; twenty minutes is sufficient to cook them; when done add butter, pepper, salt, and thicken with a little flour. Serve hot in a covered dish.

TO COOK SALSIFY.

Wash the roots, scrape well, cut in fine pieces. When boiled very tender, mash and season with pepper, salt, cracker crumbs, butter and milk. Pour into a dish and bake nicely.

SALSIFY FRIED IN BATTER.

Cook the salsify until tender, drain and cut into pieces three inches long; drop in a basin with two tablespoonfuls oil, one of vinegar, little mignonette pepper, and salt; let the salsify steep in this until about ten minutes before sending to the table; they must then be drained on a napkin, dipped in some light made batter, and fried in hot lard; when done drain them on a cloth, dish them up on a napkin with fried parsley and serve.

SALSIFY, OR VEGETABLE OYSTERS.

Wash and scrape thoroughly, and throw into a pan of cold water. Cut into pieces half an inch long, boil until tender, then pour off the water, season with pepper and salt, a lump of butter, and enough cream to almost cover them; thicken gravy with very little flour. This dish is nice served on toast.

FRIED OYSTER PLANT.

Parboil the plant, scrape off the outside, cut in slices, dip in egg, roll in bread crumbs, and fry in hot lard.

MACARONI AS A VEGETABLE.

Throw into plenty of water one-half pound of macaroni, simmer until tender, being careful that the pieces are not broken; drain off all the water. Take the yolks of five and the whites of two eggs, half a pint of cream, white meat and ham chopped very fine, three spoonfuls of grated cheese; season with salt and pepper, heat and stir constantly. Mix with the macaroni, put into a buttered mould and steam one hour.

TRUFFLES.

Truffles should be well brushed and cleansed; they belong to the family of the mushrooms and are used principally as a condiment for fish, game, beef, etc.

When truffles are well cleansed and brushed they may be sliced thin, put in a baking dish and seasoned with butter, pepper, salt, parsley, garlic and a little mace. Bake nicely, and serve while hot with lemon juice.

EGG PLANT.

Pare and slice them; put in salted water, where it should remain long enough to extract all bitterness; then wipe each piece dry, and dip first in beaten egg, then in fine cracker crumbs; sprinkle over each piece very little pepper, and fry in hot fat. Serve while hot.

You must not remove them from the water until ready to cook, as the air will turn them black.

TO BAKE EGG PLANT.

The egg plant should be well parboiled; remove the meat carefully, and mix it with butter, pepper, salt and bread crumbs; then put this mixture into the hulls; place in an oven and bake.

MUSHROOMS.

Mushrooms are very rare in this country. It is very important to be able to distinguish those which are wholesome from the poisonous. The

gills of the mushroom are of a pinky red, changing to liver color; the flesh is white, the stem white, solid and cylindrical. In order to test mushrooms, sprinkle salt on the gills, if they turn yellow they are poisonous; if they turn black they are good.

STEWED MUSHROOMS.

Put them in a saucepan, season nicely with pepper and salt, add a spoonful of butter, and a spoonful or two of gravy from roast meat, or the same quantity of good rich cream; shake them about over the fire, and as soon as they boil will be done.

BROILED MUSHROOMS.

Take the large flat mushrooms, and with a knife remove as much of the outside skin as you can without breaking the mushrooms; then lay them on a double-wire broiler, well greased to prevent them from sticking; place them on the fire and broil, first on one side and then the other; a few minutes will broil them; when they steam out sprinkle them with pepper and salt; lay them on a very hot dish and pour melted butter liberally over them. They are nice served on buttered toast in the same way.

MACARONI WITH MUSHROOMS.

Take one pound of macaroni, break into small pieces and let it cook until tender; drop in with it a little salt. Put one-half cup of mushrooms (dried) to soak in a little water. When done, drain, then fry two or three slices of bacon, cut some onion fine and put with the gravy, and let it come to a light brown; remove from the fire and put in three small spoonfuls of chopped tomatoes, also the mushrooms, put on the stove and cook slowly twenty minutes. Grate some cheese on a platter, then put a layer of macaroni, then a layer mushrooms; alternate until ingredients are all used. Serve hot.

MUSHROOMS, AU GRATIN.

Large mushrooms must be used for this purpose. Cut the stalks, trim the edges and remove the skin, filling each mushroom with the following preparation: Chop up four shalots, two ounces of fat bacon, a little lean ham grated, or chopped very fine; put these into a stewpan, season with

salt and pepper, also a little chopped thyme. Fry over the fire about five minutes; then mix in the yolks of four eggs, fill the mushrooms with this preparation, shake some raspings of bread over them, place in a pan thickly spread with butter; then put into the oven for about one-quarter of an hour and then dish them up in a pyramidal form; pour some brown sauce round them and serve.

JERUSALEM ARTICHOKES, A LA SAUCE.

Wash well in plenty of water, peel or turn them in the form of large olives or small pears; boil them in water, with a piece of butter and a little salt, for fifteen minutes; when done drain them upon a cloth, dish them up carefully, pour some butter sauce over them, and serve.

OKRA.

Pick tender okra and boil in salted water. Drain well, add a large tablespoonful of butter, half cup of cream, salt and pepper to the taste, and serve hot.

TURNIPS.

Turnips are a very watery vegetable. They should be put into boiling water and boiled thoroughly until well done, adding a little salt to the water. Then drain off water, mash fine through a colander, season with cream, butter, black pepper, and more salt, if necessary. Keep them very hot until you dish your dinner.

PORK AND TURNIPS.

Boil the turnips until done; mash well; season with salt and pepper, have ready some pork gravy; mix it with the turnips and place it inside the oven a few minutes. Serve hot.

TO DRESS CUCUMBERS.

Cucumbers should be gathered very early in the morning, and put in cold water, where they should remain until about an hour before needed, having been peeled. Then slice the cucumber as thin as possible and drop into ice water; let them remain in this until ready to be eaten; then

drain off every particle of water, fill a dish with alternate layers of the cucumber and white onion sliced thin. Season with salt and pepper. Pour a cup of vinegar over it, and place a lump of ice on top.

CUCUMBERS, A LA L'ESPAGNOLE.

Cut the cucumbers into lengths of two inches; remove all the seeds, pare off the skins, and trim them round and smooth at the ends; parboil them in water and salt a few minutes, and then drain them upon a napkin. Fill each piece of cucumber with some quenelle force-meat of chicken; then place them in order in a deep pan, lined with thin pieces of fat bacon; cover the cucumbers with the same; moisten with consommé, and let them simmer over a slow fire for half an hour; when very tender drain them upon a cloth; dish in a pyramidal shape; pour some Espagnole sauce over them, and serve.

TO FRY CUCUMBERS.

Peel the cucumbers; cut in lengthwise slices; put in cold water for about one hour. Wipe dry with a cloth; season with salt and pepper; dip the slices in well-beaten egg, then in fine cracker, and fry a light brown on both sides.

MACARONI, AU GRATIN.

Boil one pound of macaroni, and when done cut into three-inch lengths, put into a stewpan with three-quarters of a pound of grated Parmesan cheese, four ounces of fresh butter, and a good large spoonful of Bechamel sauce; season with pepper and salt, tossing the whole together over the fire until well mixed; then pile it up in the center of a border of fried croutons of bread (previously stuck round the bottom of the dish); strew the surface with bread crumbs and grated Parmesan cheese, in equal proportions; drop a little melted butter over the top of the macaroni, and then put it in the oven and bake it a bright yellow, and serve very hot.

MACARONI, WITH OYSTERS.

Boil the macaroni in salted water until tender, then draw through a colander; take a deep earthen dish, using first macaroni, then oysters, alternating in this way until the dish is nearly filled. Sprinkle each layer

of macaroni with grated cheese before putting on the oysters. Bake until brown. This makes a very nice dish.

MACARONI, WITH CHEESE.

Throw into boiling water some macaroni, with salt, let it boil gently until a little more than half done, then drain off all the water, place the macaroni in a saucepan with just milk enough to cover it, boil till done. Butter a deep dish, sprinkle the bottom with grated cheese, then a thin layer of macaroni, little white pepper, plenty of butter, sprinkle on more cheese, cover them with a thin layer of bread crumbs, brown in a quick oven · serve hot.

MACARONI AND CHEESE.

Put into a saucepan about half pound of macaroni, broken in pieces an inch in length, with water sufficient to boil tender, add a little salt; when done drain and put into a well-buttered dish in layers, with grated cheese sprinkled very liberally over each layer, using pepper, salt and butter. When the dish is full pour over one cup of sweet cream. Bake in a moderate oven about twenty-five minutes, and serve hot. Excellent.

PURÉE OF PEAS.

Boil a quart of marrowfat peas in the usual manner, with mint, a few green onions, and a small bunch of parsley; strain off the water, and pound the whole in a mortar; then put into a stewpan, add a little sugar, one spoonful of white sauce; make it hot; pass it through a sieve; place in a stewpan and warm before using it; mix in a small piece of glaze and a piece of fresh butter.

PUREE OF SPINACH.

Pick, wash and boil a small dish of spinach; refresh it in cold water; free it entirely from all water by squeezing it; pound in a mortar; put into a saucepan with a ladleful of white sauce, little nutmeg, salt, and only a pinch of sugar; reduce the purée over a brisk fire to preserve its color; pass through a colander, then put into a stewpan just before using it to get warm, and add two spoonfuls fresh butter and a small piece of glaze.

PURÉE OF POTATOES.

Peel, wash and cut seven or eight good potatoes into slices, put them into a pan with two ounces of butter, some mignonette pepper, salt, and small quantity of nutmeg; mix with them a pint of white broth, cover the pan and place on the fire to boil. By the time the broth is reduced the potatoes will be about done; then add a teacup of cream, then mash the potatoes on the fire, having them the consistency of mashed potatoes; rub the purée through a hair sieve on a dish, then put into a small stewpan; before using add a spoonful of butter.

PURÉE OF TOMATOES.

Cut three ounces of nice raw ham into small pieces, put into a stewpan with three shallots, a bay leaf, a piece of thyme, small blade of mace, and a few pepper corns; to this put a piece of butter size of a walnut, fry all together until a light brown; then squeeze one dozen ripe tomatoes and add a small teacup of white sauce; reduce the purée on the fire, rub through a very fine sieve, and put into the stewpan, and when about ready to send to the table add to it a small piece of fresh butter, and a little glaze

PURÉE OF ONIONS.

Peel, then slice seven large onions, put on to parboil in water for a very few minutes, drain them through a colander or sieve, then plunge into cold water, press in a cloth in order to extract all the water; then put into a stewpan with salt, mignonette pepper, little nutmeg and one spoonful of white broth; then place on a slow fire to simmer slowly about thirty-five minutes (keep the stewpan covered), pour the onions into a pan and moisten with a small teacup of white sauce, and the same of cream. Reduce the purée huriedly over a quick fire, rub through a hair sieve on to a dish, then put into a pan. Just before using add one small teaspoonful of sugar.

PURÉE OF TURNIPS.

Wash and cook about one dozen turnips, cutting them into small pieces, first drain them on a clean napkin, then put into a stewpan with two pieces of butter the size of a small egg, salt, and a pinch of sugar; they should stew very slowly, turning them occasionally, being very careful that they do not change their color. When very nearly cooked add a very small cupful

of Bechamel sauce; stir the purée while on the fire, and reduce to a thick consistency; lastly, add a teacup of rich cream, reduce the purée still more, then pass through a fine sieve, put into a small stewpan, and just before using heat it, adding a small spoonful of butter, and serve.

PUREE OF CUCUMBERS.

Chop fine two large slices of lean ham; put it into a stewpan with a large slice of butter, few peppercorns, little nutmeg; add to this four cucumbers, trimmed and cut up; place the stewpan on the fire, letting it cook slowly for twenty minutes; then add one teacup of white sauce; reduce the purée quickly over a brisk fire, and when about the consistency of paste, add to it half a pint of cream, and one small teaspoonful of sugar; reduce the purée five or six minutes longer over the fire; then pass through a sieve, and put into a pan for use.

PUREE OF MUSHROOMS.

Clean a pottle of clean white button mushrooms; chop, adding the juice of a lemon to keep them from turning black; chop fine and put into a pan with a piece of butter size of an egg; stir them on the fire a few minutes; mix with this a small teacup of good white sauce; reduce the purée, then add a good teacup of rich cream; stir the purée over the fire again for about four minutes; rub through a fine sieve on to a dish; then put into a stewpan until needed.

CHAPTER XIV.

FRITTERS.

PLAIN FRITTERS.

One pint of fresh sweet milk, two eggs, beaten separately, one-half teaspoonful of soda, one teaspoonful of cream of tartar (or use baking powder), add a little salt. Fry in hot lard; drop in a crust of bread to soak the brown part of lard.

BELL FRITTERS.

Boil one pint of water in a kettle, add to it one tablespoonful of fresh butter, mix one pint of flour with cold water, making into a paste; then pour boiling water over this, little at a time, keeping the paste smooth. Return it to the kettle and stir carefully to prevent lumping. Have well beaten, six eggs, then add to them a spoonful of the mixture at a time until it is all well mixed. Beat rapidly, in order that the eggs may not cook in lumps. When beaten very light, drop the fritters in the shape of an egg into boiling hot lard. To be eaten with molasses or maple syrup.

DELICIOUS APPLE FRITTERS.

Pare and core good tart apples, not too mellow. Cut in round slices about half an inch thick. Dip each slice in sugar and ground cinnamon, mixed. Then take on the end of the forefinger and whirl around in the following batter till thickly covered with it. Then drop in hot drippings and fry a light brown. To one pint of milk add three lightly beaten eggs, a pinch of soda and a pinch of salt, and flour enough to make a batter about as stiff as ordinary light-cakes. Dust powdered sugar over the fritters before serving. Chopped apples stirred into this batter and fried by spoonfuls make a nice fritter, but not as handsome a dish as the first way of making them.

POTATO FRITTERS.

Grate six cold potatoes that have been boiled, add to them one pint of cream or new milk, and flour enough to make as stiff a batter as for other

fritters, the yolks of three eggs, then the beaten whites, salt and fry in nice, sweet butter.

RAW POTATO FRITTERS.

Peel and grate eight large potatoes. Make a batter of three eggs and flour enough to work the potatoes sufficiently for frying. Salt to taste. After thoroughly mixing drop in boiling lard and fry until done. These are very nice when properly prepared.

TOMATO FRITTERS.

Leave the skins on the tomatoes for fritters, as it serves to hold it together; slice in rather thick slices; then dip each slice in beaten egg and cracker crumbs and fry in hot butter. This is a nice breakfast dish.

—*Mrs. E. A. B.*

PARSNIP FRITTERS.

Boil tender; mash smooth and fine, picking out the woody bits. For three large parsnips allow two eggs, one cup rich milk, one tablespoonful butter, one teaspoonful salt, three tablespoonfuls of flour. Beat the eggs light; stir in the mashed parsnips, beating hard; then the butter and salt; next the milk. Fry as fritters.

SPINACH FRITTERS.

Boil the spinach until tender; drain; press and mince fine; add half the quantity of grated stale bread, one grate of nutmeg and a small teaspoonful of sugar; add a gill of cream and as many eggs as will make a batter, beating the whites separately; pepper and salt to taste. Drop a little from the spoon into boiling lard; if it separates, add a little more crumbs of bread. When they rise to the surface of the fat they are done; drain and serve quickly.

CORN FRITTERS.

Grate six ears of corn and mix with one tablespoonful of flour, two eggs, salt and pepper to taste; drop spoonfuls in hot lard and fry like oysters till brown.

—*C. M. B.*

APPLE FRITTERS.

To four eggs well beaten add one and one-half pints of sweet milk, one teaspoonful of soda, two teaspoonfuls of cream of tartar, and flour enough

to make a nice batter. Peel and cut apples in rather thin slices, drop in the batter, see that they are well covered, and then fry in boiling fat. Sprinkle thickly with powdered sugar.

RICE FRITTERS.

One and a half cupfuls of cold boiled rice, two-thirds of a pint of fresh sweet milk, three eggs well beaten, and flour enough to make a rather stiff batter. Add a full teaspoonful of baking powder. Fry in boiling fat. Very nice with maple syrup and butter.

HOMINY FRITTERS.

Prepare the hominy as for rice fritters, and serve with syrup or jam.

CREAM FRITTERS.

One and one-half pints of flour, yolks of four eggs, two teaspoonfuls of baking powder, shortening of lard and butter together the size of a hickory-nut, milk enough to make a rather thick batter; drop in hot lard and fry. Eat with butter and sugar, or dip pieces of apple into the batter before frying.

A great deal of lard is required to fry fritters properly; the lard may be strained and used again.

BANANA FRITTERS.

One-half pint of flour, yolks of three eggs beaten light, one teacup of milk and a small lump of butter about size of a walnut, a pinch of salt. Beat the whites until very stiff. Stir the batter well. Peel the bananas, cut in strips lengthwise; dip them in the batter and fry a very light brown. Sprinkle powdered sugar over the top and serve. These are nice eaten either hot or cold.

CLAM FRITTERS.

Put into an earthen dish three spoonfuls of flour, a tablespoonful of yeast powder and two whole eggs; mix this with a little clam juice. Mince a pint of clams, and mix this with nice sweet butter. Put two or three spoonfuls of lard into a shallow frying pan; when very hot drop your mixture therein by spoonfuls to fry; turn them over after three or four minutes; let them fry a moment longer; then take them out, and after drain-

ing them on a cloth, serve. Clam fritters should not be cooked in large masses.

OYSTER FRITTERS.

Select nice oysters, wipe them dry, have ready a batter made of five eggs, five tablespoonfuls of flour, and milk enough to make a pretty stiff batter. Beat until very smooth, put in a pan equal quantities of butter and lard. As soon as it begins to froth well, put a large spoonful of batter in the pan, laying a large oyster in the middle of it. If the batter is too thin, add flour, if too thick more milk can be used. Very fine.

WINE FRITTERS.

Beat six eggs light, and gradually stir into them six tablespoonfuls of sweet wine and six tablespoonfuls of powdered sugar. Have ready a sufficient number of large, fresh milk biscuits, split in two, soak in a bowl of sweet wine for about five minutes, and drain on a sieve. Dip each piece in the batter and fry them in hot butter until a light brown. When done sift powdered sugar over them and serve in a napkin.

APRICOT FRITTERS.

Mix a pound of sifted flour in a bowl with a pint of sweet milk (or water will do); mix until it becomes perfectly smooth, and stir in two ounces of melted butter, and the whites of three eggs, beaten to a stiff froth. Dip twelve or fourteen apricots in this batter, previously cut in halves and sprinkled with white sugar; fry in hot lard to a light brown; drain them upon a cloth; sift white sugar over them and serve hot. Delicious.

PEACH FRITTERS.

Remove the skins of the peaches and cut into quarters. Drop them in a little sweetened wine and let them remain for a few minutes; make a batter as for apricot fritters, and after dipping each piece in, fry a pretty brown. Large plums may be prepared in the same way.

ORANGE FRITTERS.

Peel the oranges and slice thin, then dip in a batter made of one egg, one heaping tablespoonful of sugar, a little milk, and flour enough to make

a thin batter; fry in butter or nice, sweet lard, which should be very hot indeed, for the oranges are not good unless cooked quickly. When nice and brown put in a dish and sprinkle with powdered sugar. When properly prepared these are delicious. —*Mrs. J. P. Hird.*

PINEAPPLE FRITTERS.

Peel the pineapple without any waste and slice; canned pineapple is just as nice for the purpose; fry them in a batter made as for orange fritters, or a very nice way of preparing this dish is to first steep the fruit in a glass of wine and then dip in the batter and fry a pretty brown. Sprinkle sugar over the top and serve. Very nice for luncheon or tea.

CHAPTER XV.

CROQUETTES, ETC.

CHICKEN CROQUETTES.

One large chicken boiled very soft; two or three sets of brains boiled in a muslin bag (previously soaked in salt water) tied up; when cooked chop the chicken and brains until they are as fine as you can get them; season well with salt, pepper, parsley chopped fine, the juice and little of the grated rind of one lemon. Add one cup of suet minced fine. I use butter, as I do not like suet, one cup three-quarters full. If too stiff add a little cream; make into shape; have plenty of lard boiling hot. Dip them in cracker crumbs and fry like an oyster. The softer and more creamy they are the better, just so they can be made without falling to pieces. A sauce made with tomato sauce, with mushrooms sliced, or mushrooms and truffles, served with croquettes is nice; with sweetbreads, also. You can have them without this sauce if you like. —*Mrs Bickham, New Orleans.*

CHICKEN CROQUETTES.

One chicken boiled and chopped; two sweetbreads. Take two teaspoons of flour, two and a half of butter. Mix these thoroughly and stir in half a pint of boiled milk—cooking it until it becomes thick. Mix this with the chicken, adding pepper and salt, a teaspoon of grated onions, small quantity of celery seeds, and nutmeg. Form your croquettes, dip them in an egg and cracker crumbs, and fry in hot lard.

COQUILLES DE VOLAILLE.

Boil your chicken the same as for salad. Pull the meat from the fowl, cutting in pieces the size of the end of your finger. Take the top of the water that the chicken was boiled in—say half a cup. In this have an onion minced fine and boiled in it; take flour; wet it with cold water and stir in boiling water. It must be like paste; stir all the time to prevent

lumping or burning. Take from the fire when well cooked and add a cup of butter, a box of mushrooms sliced thin and a few truffles, one cup of cream; season highly with cayenne pepper and salt; when cold add a large wine glass of sherry wine; put your chicken in the sauce and let it stand for several hours, Place in the shells; sprinkle bread crumbs on top and brown in the oven just before serving. – *Mrs. Bickham, New Orleans.*

CHICKEN CROQUETTES.

Three-fourths of a pound of chicken cut fine, half a can of mushrooms cut fine, one teaspoonful of grated onion, one tablespoonful of butter, one tablespoonful of flour, yolks of two raw eggs and a glass of sherry. Put onion and butter over the fire and brown; add flour, add liquor from mushrooms; then the chopped chicken and mushrooms, salt, pepper and sherry; stir the mixture over the fire until it begins to boil; take off the fire and stir in the yolks and place on a dish to cool; shape and roll in egg and crumbs and fry in very hot lard.

RICE CROQUETTES.

Boil a half pound of rice until very soft, then mix two tablespoonfuls of grated cheese, one small teaspoon of mace, and enough butter to moisten it. Mince very fine six tablespoonfuls of white meat of chicken or turkey, the soft part of six large oysters, a few sprigs of parsley, a grated nutmeg, and the yellow rind of a lemon; mix well and moisten with cream. Take a portion of the prepared rice, about the size of an egg, flatten it and put in the center a dessertspoonful of the mixture; close the rice round it and form in the shape of an egg; dip in egg and roll in pounded cracker, and cook in boiling hot lard.

HAM CROQUETTES.

One cup of cold boiled rice, one cup of lean ham chopped very fine, mix with one egg and a little Worcester sauce, dip in egg, and roll in fine cracker crumbs and fry in boiling hot lard.

POTATO CROQUETTES.

Boil, and mash fine six large potatoes, one tablespoon of butter, two-thirds of a cup of cream, whites of two eggs, beaten light, season with

salt and pepper. Let the mixture cool a little, shape nicely, dip in egg, then in crumbs and fry in hot lard.

EGG CROQUETTES.

Boil ten or twelve eggs until hard. Cut the yolks and whites in shapes. Mix with white sauce and fine bread crumbs sufficient to form with the hand. When cold, season with pepper and salt, make into cakes, roll in crumbs. Let the cakes stand one hour, and fry in hot butter and lard mixed.

GREEN CORN CROQUETTES.

To one quart of grated young corn add one teacup of flour; pepper and salt, one cup of sweet milk, four tablespoonfuls of butter. Warm the milk and butter, then add the corn; when cold, add three eggs beaten very light, adding the whites last. Make into balls, and fry in very hot lard.

FISH CROQUETTES.

Take any kind of boiled fish, remove all the bones, chop fine, with little parsley, season with pepper and salt; make a little batter of flour and egg, also little milk; make into balls, roll into egg and cracker crumbs. Fry a pretty brown. Serve with a mayonnaise, or any sauce preferred.

LOBSTER CROQUETTES.

Chop very fine about two pounds of lobsters, one egg, salt and pepper, and two tablespoonfuls of butter; cook the butter and flour together; to it add a very small teacup of cream, also lobster and seasoning; the egg should be well beaten and added while the ingredients are hot. One good half tablespoonful of flour is sufficient to mix with the cream. Set in a cool place, then shape, and dip in beaten egg, roll in cracker crumbs and fry in hot lard.

Veal, beef, mutton, lamb, and turkey may be prepared the same as you would chicken croquettes.

WESTPHALIA CROQUETTES.

Four ounces finely chopped ham, one pound of mashed potatoes, one-half gill of sweet cream, two ounces of butter, half teaspoon pepper. Beat

the potatoes and cream together, add the other ingredients, mould into round balls, dip in beaten egg, roll in bread crumbs, and fry in lard.

OYSTER CROQUETTES.

One pint of raw oysters, half a pint of cooked veal, two tablespoonfuls of butter, five spoonfuls of cracker crumbs, the yolks of four eggs, two small tablespoons of onion juice. Chop the oysters and veal very fine. Soak the cracker in the oyster liquor, mix well all the ingredients and then shape. Dip in egg, and roll in cracker crumbs, fry in hot lard. The butter should be melted before mixing with the above ingredients.

SALMON CROQUETTES.

Chop fine two pints of salmon, one and a half teacupfuls of cream, three large tablespoons of butter, two of flour, four eggs, five gills of bread crumbs; pepper and salt to the taste.

Braid butter and flour together. When the cream begins to boil, stir in the flour, butter, salmon and seasoning. Boil up for two minutes, then stir in two eggs well beaten, take from the fire, and as soon as cold shape, and prepare the same as you would other croquettes.

CHICKEN QUENELLES.

Take one chicken, weighing at least three pounds, six tablespoonfuls of butter, a tablespoonful of chopped salt pork, four eggs, one gill of white stock, two gills of fresh milk, one small cupful of stale bread crumbs, about one teaspoonful of lemon juice, and the same of onion juice, salt and pepper. Cut the chicken from the bones; first remove the skin; pound the meat very fine. Mix pork with chicken and rub through a sieve. The bread and milk should be put on the fire and cooked together, stirring it all the time, being careful to have it smooth. Mix the chicken with the cooked bread and milk, adding the seasoning and the stock; if the stock is not convenient the same amount of cream may be substituted. Add yolks of eggs, and lastly the whites beaten very light.

Rub the sides of your pan well with butter, also the bottom. Have ready two tablespoons and a pan of boiling water. Dip one spoon in the water and then heap it full with the force-meat; dip the other spoon in hot water and turn the contents of the first into it. This process gives the

quenelles the right shape; then slip at once into the frying pan. Carry on this until all the meat is shaped. Cover the quenelles with white stock, boiling, with little salt and cook very slowly about twenty minutes. Remove from pan and drain, then serve with mashed potatoes or fried bread. Pour a spoonful of Bechamel sauce on each and serve hot.

CHICKEN QUENELLES, BREADED.

After having prepared the quenelles as above, boil them and drain well. When cold dip in beaten egg; roll in bread crumbs and place in a frying pan with very hot fat. Cook three minutes. Serve with fried parsley.

VEAL QUENELLES.

Veal quenelles are prepared in the same manner as chicken quenelles.

ICED SAVORY SOUFFLÉ.

Cut up crab into small pieces, let it soak in mayonnaise sauce for two hours. Have some aspic jelly, half liquid, whip it until it is very frothy, put some of it in the dish it is to be served in; then place a layer of crab well seasoned, and fill it up with aspic and crab alternately until the dish is nearly full; place a band of stiff paper around and fill in with whipped aspic. Set on ice for two hours, take off the paper and serve. This can be made of fish, chicken or game.

TOMATO SOUFFLÉ.

Prepare some tomato pulp, taking care to boil it down if too liquid; stir in the yolks of three eggs, then the whites, well beaten, salt to taste. Fill either a large soufflé case or several small ones, baking in a hot oven until it rises very high and is set in the center. Serve instantly.

COLD CHEESE SOUFFLÉ.

Grate one and a half ounces of Swiss cheese, the same of Parmesan; whip one-half pint of cream and a gill of aspic jelly to a froth; stir in the cheese, season with salt, cayenne and made mustard to taste. Fill little

baskets, grate cheese over the top and set in ice to get firm. This mixture may be frozen like ice cream, but very firm, cut in little cubes and serve on canapes of fried bread.

SAVAGE CLUB CANAPES.

Cut slices of stale bread into circles the size of fifty-cent pieces; brown in a little hot butter; lay on paper to absorb the grease. Stone some olives; fillet half as many anchovies; wash them; dry them and roll each one up as small as possible and insert it in an olive in place of the stone; trim one end of the olive so that it will stand. Then put a drop of thick mayonnaise on the center of each one of the rounds of bread, which must be quite cold; stand the stuffed olive on it and put a drop of mayonnaise on the top to cover the opening in the olive.

CANAPES A LA BISMARCK.

Fry small cubes of stale bread in butter until brown, spread over each when cold a layer of anchovy butter, curl around each an anchovy well washed, boned and trimmed; sprinkle very finely shredded olives over them. Anchovy butter is made of two parts butter and one of anchovy paste.

ALLUMETES.

Have some anchovies preserved in oil, wipe them from scales and oil, cut each into long strips. Have ready some plain paste rolled very thin; envelop each strip of anchovy in pastry and fry in very hot lard until crisp and yellow; serve log-house fashion; put fried parsley in the corners and serve very hot.

PATTIES.

Have ready some fine puff paste, put in the ice chest to get firm, then roll about three-quarters of an inch in thickness. Have the pastry rolled equally thick; cut with a round cutter three and a half inches in diameter, and put in the pans; use another cutter two and a half inches in diameter, dip it in hot water, place in the center of the patty, and cut about two-thirds through. The center pieces are to form the covers, and separate very easily from the rest when baked. Put in a very hot oven; after baking ten minutes reduce the heat, then bake fifteen minutes longer.

Remove from the oven and take out the center pieces, and scrape out the uncooked paste with a knife or spoon. Fill with the meat, put on the covers and serve.

OYSTER PATTIES.

Take as many oysters as you have patties, stew them in their own liquor, cut in pieces, add a teaspoonful of flour, salt and pepper, butter the size of a large walnut, little grated lemon peel, to about one dozen. Add to the oysters three spoonfuls of good cream, little mace, mix well, fill the patty shells, and serve.

CHICKEN PATTIES.

To one-half pint of cream add half a pint of cold chicken; boil four minutes; fill the shells and serve. All poultry and game may be served in patties the same way.

LOBSTER PATTIES.

Cut one pint of lobsters into small pieces, half a pint of white sauce, very little mustard, a small pinch of cayenne. Put on the fire and stir together until hot. Place in shells and serve.

VEAL PATTIES.

Cut one pint of cooked veal into dice, and put into a stewpan with one-half pint of white sauce and one small teaspoonful of lemon juice. Place on the fire and stir until well heated. Fill the shells and serve.

WELSH RAREBIT.

One-quarter of a pound of rich cream cheese, one fourth cup of cream or milk, one teaspoonful of mustard, half a teaspoonful of salt, a few grains of cayenne, one egg, one teaspoonful of butter, four slices of toast. Break the cheese in small pieces or if hard grate it. Put it with the milk in a double boiler. Toast the bread and keep it hot. Mix the mustard, salt and pepper; add the egg and beat well. When the cheese is melted, stir in the egg and butter and cook two minutes, or until it thickens a little, but do not let it curdle. Pour it over the toast. Many use ale instead of cream. This is a delicious dish.

WELSH RAREBIT.

Half pound of cheese, one tablespoon made mustard, little cayenne pepper, one tablespoon of very fine bread crumbs soaked in milk. Rub bottom of heated pan with butter; put in cheese, stirring fast; when melted, put in butter, next mustard, pepper, lastly crumbs pressed dry. Spread, smoking hot, on toast.

Serve at once.

CHEESE FONDU.

One cup of fine bread crumbs, two cups of sweet milk, half pound of grated cheese, three eggs whipped light, one small teaspoonful of butter, pepper, salt and a pinch of soda dissolved in hot water, then stirred in the milk; add butter, eggs, seasoning and last the cheese. Butter a nice-looking baking dish; pour the mixture into it; strew over the top some fine, stale bread crumbs. Bake in a quick oven. Serve at once.

VEAL CHEESE.

Pound separately in a mortar equal quantities of veal and tongue, boiled and sliced; pack in a jar in alternate layers, moistening each layer with butter. Begin with a layer of veal, then tongue, etc., so that when the cheese is cut it will look variegated. Press it in jar until very solid, then pour over the top melted butter. Keep well covered in a dry place. This makes very nice sandwiches.

CHAPTER XVI.

FANCY DISHES.

A GRAND TRIFLE.

The day before you wish to use it make two or three quarts of boiled custard (according to your needs); bake some thin sponge cakes as for jelly cake; whip some cream, with sugar and wine to flavor, and blanch and chop a pound of almonds.

Place in a large glass bowl first a layer of cake, then a thin layer of almonds, then a thick layer of whipped cream (one-half inch thick), then another cake, then more almonds, then more cream, then another cake. Pour over all this plenty of custard, then put on more whipped cream, as a float, and decorate it with small pieces of red jelly (apple, currant, or strawberry jelly), and slender leaves of preserved orange peel. This is delicious and highly ornamental, but some trouble to prepare. Not suitable for warm weather unless one has ice to keep all the parts in good order. Have plenty of the custard—the cake soaks it up, and should stand in it all night, if possible. —*Mrs. Sallie Cotten, North Carolina.*

FRENCH CHESTNUTS WITH COFFEE SAUCE.

Peel three dozen chestnuts, boil them in their skins (not their shells) for five minutes in salted boiling water; peel off their skins, put them in a saucepan on the fire, with enough water to cover them, and two ounces of sugar; boil them until quite soft, without breaking. Put into another saucepan over the fire four yolks of egg, three ounces of sugar, a teacupful of black coffee, and half a glass of cream. Stir until it begins to boil, then strain it. Allow it to become cold, pour it over the chestnuts, and serve.

SNOW EGGS.

Put over the fire a quart of rich milk, sweeten and flavor it with orange-flower water. Separate the yolks and whites of six fresh eggs, then beat

the whites to a stiff froth. Drop one spoonful at a time into the boiling milk; turn as quickly as possible, and lift out of the milk with a skimmer; place them on a sieve; beat up the yolks and stir them into the milk; let them have one boil up and put them in a glass dish. Arrange the whites around the edges, and serve cold. This is a pretty dish.

CHEESE RAMAKINS.

Take very light puff paste and roll it out evenly. Then grate over it Parmesan cheese, or any other kind having a good flavor. Fold the paste in three; roll it out again and grate more cheese over it; fold the paste; roll it out and cut in any shape desired. The ramakins must be baked with a quick heat; fifteen minutes is sufficient to cook them. Dish on a hot napkin and serve at once. The ramakins look much nicer if brushed over with yolk of egg before putting them in the oven to cook.

CHEESE STRAWS.

Take one-quarter of a pound of puff paste and half an ounce of Parmesan cheese grated very fine; add a little salt; sprinkle the cheese and salt over the paste and roll it two or three times; then cut into narrow strips and about five inches long. Bake in a slow oven and send to the table hot.

AMBROSIA.

Peel and slice fresh oranges, round, one pineapple sliced thin; put in a deep stand alternate layers of orange, pineapple and grated cocoanut. Begin with the oranges, using cocoanut last. Spread between each layer finely-powdered sugar. Add sugar to the cocoanut milk and pour over the dish.

SALTED PECANS.

Prepare the pecans by breaking the shells carefully, so as to have the nut in two pieces only; parch in a pan as you would coffee, stirring briskly until of a light brown color. Moisten with a little butter; after removing from the oven sprinkle with little salt. Place on small individual dishes before each guest. —*Mrs. P. F Pescud.*

SALTED ALMONDS.

Pour boiling water over shelled almonds and let them stand a short time. When the dry brown husk can be easily rubbed off and the almonds are "blanched," then stir into melted butter; let them stand; add salt and brown in the oven. When taken from the oven place them upon soft, porous paper to prevent their being "buttery." If this is not sufficient dry them on a towel. The above is a splendid addition to a luncheon or dinner. —*Mrs. John Fletcher.*

ROAST CHESTNUTS.

Peel the raw chestnuts and scald them, in order to remove the inner skin; put them in a frying pan with a little butter and toss them about a few minutes; add a little salt and the least sprinkle of cayenne. Serve them after the cheese.

Peanuts may be roasted in the same way.

FROZEN BANANAS.

Cut six large, ripe, red bananas crosswise, in very thin slices; add half a pound of powdered sugar to them, let them stand an hour, then add a quart of water and the grated peel of a lemon. When the sugar is dissolved put the fruit in the freezer, and freeze as you would ice cream. Pineapples, oranges, and berries may be frozen in the same manner. A pint of cream, whipped stiff, may be added if liked.

SNOW CUSTARD.

Add to one quart of milk eight eggs, leaving out the whites of four; stir into this five ounces of sugar; put a shallow pan of hot water in the oven and set the dish of custard in it; bake until thick, then put aside to cool; beat the four whites solid, add half a pound of sugar and a teaspoonful of lemon juice. When the custard is cold lay the whites over the top in heaps, but do not let them touch.

CAKE SYLLABUB.

Moisten well a thin sponge cake with sherry wine; then rub off on pieces of loaf sugar the yellow rind of two lemons; dissolve this sugar in

one pint of sweet cream; add the juice of the lemons to a little more sugar; then add gradually to the cream. Whip the cream until solid; then pile it on the cake, which has been put in a glass bowl. Pile the cream until it stands high above the edge of bowl. Ornament the top with strawberries or bits of solid fruit jelly.

This makes a very pretty as well as a delicious dish.

SYLLABUB.

Mix with one quart of very sweet cream one-half pound of fine white sugar; put it aside a few minutes, then add six wineglasses of best Madeira or sherry wine; whip to a stiff froth with an egg beater. Serve in glasses.

APPLE SOUFFLE.

Stew the apples, add a little lemon peel and juice; line the sides and bottom of the dish two inches thick; make a custard of one pint of milk and three eggs; when cold pour it in the middle of the dish. Beat the whites to a stiff froth and spread over the top; Sprinkle a little sugar over it and brown in the oven.

LEMON SOUFFLE.

The yolks of six eggs, six ounces of sugar, grated rind of one lemon; beat well, then add the whites beaten to a stiff froth, also the juice of a lemon. Put into a pudding dish and bake twenty minutes. Serve with a sauce made of three eggs, the juice of one lemon, and half of the rind grated.

MOONSHINE.

Take a glass of tart jelly and beat up until easy to work with. Beat the whites of six eggs to a stiff froth; add six level tablespoonfuls of sugar; flavor to taste; add the jelly and beat until stiff enough to stand in a pretty erect way on a flat dish. Make a sauce of one and a half teacupfuls of sweet cream and the whites of two eggs. Beat the whites to a stiff froth, adding sugar and flavoring to taste; add the cream and beat briskly until the whole mixture is brought to a stiff froth. Stir a little lemon or vanilla into the eggs before mixing with the cream. Serve the moonshine in pretty dishes and pile the sauce on top. If made of some rich colored jelly, moonshine is a very ornamental dish. —*Mrs. Judge Halley.*

ANGELS' FOOD.

Beat the whites of six eggs to a froth, a tablespoonful of sugar to each white (powdered), into which beat a little red jelly to give it color. Whip a pint of cream, seasoned and sweetened to taste. Pour the preparation over it and serve with cake. —*Mrs. Gov. Ross, Austin, Texas.*

RASPBERRIES AND STRAWBERRIES.

Cap the fruit; wash before capping. They should not lay in the water long, neither should the fruit be washed too much. Strawberries wilt very soon after the sugar is put upon them; if to be kept any length of time it is better not to cap and sugar them until a couple of hours before serving; then put alternate layers of sugar and fruit in a glass dish, and put in a cool place until wanted.

Pineapples may be sliced very thin, mixed with powdered sugar, and placed on ice until ready to serve. Pineapples should always be sliced lengthwise, in order to avoid the hard cores in the center.

FROZEN STRAWBERRIES.

Mash fine ripe berries, make some sweeter than for the table; as soon as the juice is drawn out, freeze, and serve with cream or ice cream.

FROZEN PEACHES.

Mix well together two quarts of fresh, rich milk, two teacupfuls of good sugar; put it into the freezer with ice and salt packed closely around it. When the milk is very cold, stir into it one quart of peaches, mashed and sweetened; mix together well and freeze.

FROZEN PEACHES AND CREAM.

Peel and slice ripe peaches, perfectly fresh and sound. When sliced mix with cream and sugar to taste; freeze.

BISCUIT GLACÉ A LA CHARLES DICKENS.

One pint of syrup (32 deg.), fifteen yolks of eggs, three gills of peach pulp, colored pink with cochineal, one gill of noyeau, half a pint of thick cream and a little chocolate water-ice, made with half a pint of syrup and four ounces of the best chocolate smoothly mixed and frozen ready.

Mix syrup, yolks, peach pulps, noyeau and a few drops of vanilla; whip high; mix with the whipped cream and set in ice for one hour and a half in brick-shaped moulds; then turn out (if very firm) and cut in slices an inch thick and coat them all over, or on top and sides, with the chocolate ice, smoothing with a knife dipped in cold water.

Serve in paper cases. —*Catherine Owen.*

MÉLANGE GLACÉ.

Take the juice and grated rind of four oranges, the juice and grated rind of four lemons, four bananas broken in pieces, being careful not to use a knife about the bananas, and mix with a liquid made of two quarts of water, very hot; four cups of sugar or more, as the taste may demand, one-half box of Cox' gelatine; all the ingredients of the liquid brought to a boil on the stove. Set on the ice until thoroughly chilled, and then freeze. When about half frozen add one quart of sweet cream, whipped to a stiff froth with the whites of six fresh eggs. Then freeze till very hard, pack in ice and leave for several hours to ripen. Some regard the addition of grated pineapple a great addition. Other fruits may be added or substituted. The juice of ripe raspberries that have stood in sugar for several hours is a great addition. Of course, when you use the raspberry juice you must decrease the amount of the water by the amount of juice used. the addition of the cream and eggs is entirely optional, some preferring the "mélange" without it. Be careful to use only earthen vessels in the preparation of this dainty. —*Mrs. Judge Halley, Newton, Illinois.*

JELLIED FRUITS.

Take one box of Cox' gelatine; dissolve in hot water; add four lemons, sugar to taste. One can of fruit sweetened to taste and heated through. When thoroughly mixed, put the mixture on the stove and allow to stay there about five minutes, stirring with a steady motion all the time. Put in a pretty mould and set aside to congeal. When ice-cold dip the mould in boiling hot water and turn out on a flat dish. This makes a delicious dessert served with whipped cream.

—*Mrs. Judge Halley, Newton, Illinois.*

BANANA SALAD.

Select some fine ripe bananas and slice them lengthwise the thickness of a silver dollar; lay in a dish and sprinkle with powdered sugar. Have ready some thick cream, which must be whipped to a froth. Pour over the bananas one pint of sherry wine and then the whipped cream. Set on the ice and allow it to remain for several hours. This is delicious.

—Mrs. John Fletcher.

FRIED PLANTAINS.

Peel and slice the plantains, sprinkle with sugar and fry in very hot butter. When served, sprinkle a little more sugar over them.

BAKED PLANTAINS.

Peel and put in a baking dish, either whole or cut in squares, then sprinkle with sugar, cinnamon, and add a large lump of butter. Put in the stove and bake, basting several times while cooking, to prevent being dry.

—Mrs. P. F. Pescud.

RATAFIAS.

Blanch two ounces each of bitter and sweet almonds, put the almonds into a mortar with half pound of lump sugar, pound until fine and pass it through a wire sieve, then add the whites of five eggs, mixing one at a time. Continue to pound and mix with the pestle until it is formed into a stiff paste; then drop this paste on white letter paper about the size of a dollar (each drop) at equal distances from each other, put slips of blanched almonds on each drop, dust with white sugar and bake until they are browned throughout.

PETITS CHOUX.

Put in a stewpan over the fire two ounces of fine white sugar, six ounces of fresh butter, half stick of vanilla, little salt, and half a pint of water; as it begins to boil stir into it three tablespoons of sifted flour; stir it constantly until it forms a tough paste; remove from the fire and stir into it seven eggs, one at a time, mixing them well with the paste. Lay upon a buttered sheet the paste in pieces about the size of an English walnut, egg

them over and dust with white sugar. Bake in a moderate oven, and when cold open the top of each and fill it with jam or marmalade. Put on the lid and serve upon a napkin.

WATERMELON FOR TEA.

Take a fine ripe watermelon, put it on ice until it becomes very cold; cut the melon, removing the seeds, then cut into fancy shapes pieces sufficient in size for one mouthful. Place the melon into glass dish, sprinkling a little fine sugar over the first layer, then another layer of the fruit, then sugar, and so on until you fill the dish. Sprinkle sugar on top, return to refrigerator. Dish and eat as any other kind of fruit. Delightful.

MELONS.—Melons are much nicer if kept on ice until time for serving. A bright red watermelon looks very pretty if cut through the middle crosswise, in points. Cut a piece off each end so as to stand level on the platter. Cantaloupe melons should have the seeds removed before sending to the table. Cut the melon in half, and place a piece of ice on each piece.

PEACHES AND CREAM.

Peel soft ripe peaches, quarter the fruit; put a layer of peaches in dish, then sprinkle thick with sugar, alternate in this way until the desired quantity is prepared. Sprinkle a very heavy coat of fine sugar on top of fruit; set the dish on ice an hour or two before using; serve in small dishes and and eat with sweet, rich cream.

BANANAS AND CREAM.

Peel, slice and pile in a glass dish. Serve with sugar and cream.

ORANGE SALAD.

Take half a dozen sweet oranges; peel, then cut into thin slices; lay the slices in a glass dish; sprinkle with sugar, then oranges again, alternating, until all have been used. Squeeze over this the juice of three oranges, pouring over the whole a glass of good wine, being very generous with the sugar.

ORANGES.

Slice and mix with powdered sugar; place on a dish and strew grated cocoanut over the top. Another pretty style of preparing oranges: quarter the skins, leaving the pulp whole, leaving the rind attached at the stem end, turning each piece into points. Form in a pyramid with bananas and white grapes.

PEACH COMPOTE.

Pare the fruit; let it remain whole; put in a porcelain-lined kettle, with sweetened water; boil until quite tender; add to the fruit some cinnamon bark and a few cloves. When tender remove from the kettle with a perforated skimmer and place on your fruit dish. When the syrup has boiled thick pour over the fruit. Little wine added to the peaches while cooking is an improvement. When cold serve with sweet cream.

APPLE COMPOTE.

Take twelve "Greenings;" pare, quarter and core them; drop in cold water. Put the apple parings in a pan, adding one pint of water and the same of white wine; boil fifteen or twenty minutes; pass the contents through a sieve; place on the fire again with half pound of white sugar and some lemon peel; drop the apples in and stew them slowly for a few minutes or until tender. Place each piece of the fruit on a dish to cool; boil down the syrup to about half the quantity you had after taking out the apples, and add the juice of half a lemon. Pour the syrup over the fruit and serve.

ASPIC JELLY.

One and a half pints of clear stock; if amber jelly is made beef must be used, and for white jelly use chicken or veal. Soak half a box of gelatine one and a half hours in half a cupful of cold water; add salt, a stalk of celery, one dozen pepper corns, two slices of onion, three cloves; beat the white of one egg with a spoonful of the cold stock Put all of the mixture

over the fire, and when it begins to boil, remove from the fire, putting it where it will slightly simmer twenty-five minutes. Strain the jelly through a cloth and put into a mould and set in a cold place to get hard.

A CALIFORNIA DISH.

One fresh tongue.
One bottle of olives.
Two dozen large bright red peppers.

Squeeze the juice of two large lemons in a teacup and fill up with vinegar, one teaspoonful of powdered summer savory, two tablespoonfuls of finely-chopped onion and olive oil. Dissolve half teacupful of salt in enough boiling water to cover the tongues and cook until done; skin and cut into very thin slices. Cut open the peppers the long way; take out every seed and vein; cut off the stem end; drop the skins into an agate kettle of boiling water and keep at boiling heat for two hours; it must not even simmer or the flaver will be lost. Skim into a chopping bowl and be sure to press out all the water. Chop to a pulp and pass through a sieve; then add oil and vinegar by spoonful; cut the olives off the stones and put in last. Dip each slice of tongue in the sauce and pile in a dish, rather deep, and pour over the remaining sauce. Serve next day. This is good with roast turkey, cold ham or fried oysters.

VEAL PIE.

Boil a knuckle of veal with little salt until it drops from the bone, then take out all the meat and boil the bone and gristle until the liquor will turn to jelly when cold. Next morning have some sliced hard-boiled eggs and some very small pieces of breakfast bacon. Then take a deep dish and put in a layer of veal, then a layer of the hard-boiled eggs, and a layer of the breakfast bacon, then a layer of the veal, and so on until the dish is full. Then melt the jelly from the liquor, season with pepper and salt and pour all over the pie, then put on a top of puff paste, and leave one or two vents for the steam to escape, and bake in a rather quick oven. As soon as the paste is done take it out and let get stone cold before eating. This is most delicious for a supper or luncheon. Also much used for "picnics." —*Mrs. E. A. B.*

CHAPTER XVII.

CREAMS, CUSTARDS, ETC.

WHIPPED CREAM.

To one pint of sweet cream, add the whites of three eggs beaten to a stiff froth, five tablespoonfuls of sweet wine, three of pulverized sugar, one teaspoonful of lemon extract. Mix all together and whip until it stands solid; remove the froth as it rises with a spoon and put it on an inverted sieve with a dish under it to catch that which may drain through, and whip that which drains through again. Keep on ice or in a very cool place.

GENOESE CREAM.

One tablespoon of flour, one of powdered sugar, yolks of three eggs bit of butter the size of half an egg. Rub together the flour and sugar; add one pint of milk and mix it well; set it over a slow fire; when warm, add (without beating) the eggs and butter and stir constantly until it thickens. Drop pieces of sponge cake in wine; lay them in the dish and pour the cream over them. Have some pistachio nuts and citron chopped fine and stir some in the cream while boiling and spread some thickly over the cake just before the cream is poured on it. Flavor with little essence of lemon. Eat it cold. —*Mrs. J. C. Spencer.*

PINEAPPLE BAVARIAN CREAM.

One pint of fresh or canned pineapple, one cup of sugar, one pint of cream, half a package of gelatine, half a cup of cold water. Soak gelatine until thoroughly dissolved. After chopping the pineapple fine, put in a kettle with the sugar, and simmer twenty minutes. Add the gelatine and strain at once into a pan. Rub the pineapple through the sieve. Beat it until thick enough, then the cream may be added, well whipped to a stiff froth. After mixing it thoroughly pour into a wet mould, place in a very cold place to become hard. Serve with whipped cream.

DEVONSHIRE CREAM.

Have a large round tin pan that will fit in the top of a pot in such a way that it will be about three inches from the water. Pour three or four quarts of fresh milk from the cow into the pan; put in a very cool place and let it stand twelve hours; have water boiling in a pot, and set the tin of milk carefully on top. Do not touch the milk; the water must boil all the time, until a line of bubbles half an inch wide form all around the pan of milk. The milk must not boil. Take it off and set in a cool place for a few hours; then skim off the cream with a skimmer. This is delicious on fresh fruits, preserves, pies, or anything that milk is suited to go on. The milk is good for any kind of cooking.

COCOANUT CREAM.

Grate a fresh cocoanut and mix with it an ounce of sugar; melt in as little water as possible three-fourths ounce of gelatine, whip the whites of three eggs, mix with them one-half a pint of milk, stir over the fire until the custard thickens. Sweeten with six tablespoonfuls of sugar, stir the gelatine and a full half pint of grated cocoanut, with the cocoanut milk, into the custard; whip half a pint of cream (solid) and stir it very carefully into the custard. When the batter is quite cold (but before it sets) flavor with vanilla or lemon. Mould and place on the ice.

VELVET CREAM.

Two tablespoonfuls of gelatine dissolved in half a tumbler of water, one pint of rich cream, four tablespoonfuls of sugar; flavor with sherry, vanilla, extract of rose water. Put in moulds and set on the ice. This is a delicious dessert; it can be made in a few minutes. Serve with or without cream.

CHOCOLATE CREAM.

Add to one quart of fresh cream or milk one ounce of the best chocolate; sweeten to the taste; stir well while boiling. Have ready the whites of six eggs beaten well; pour the chocolate over the beaten eggs; stir thoroughly and quickly; strain through a sieve.

Flavor with vanilla. Serve cold.

APPLE CREAM.

Peel and core six large apples; boil in a small quantity of water until they can be strained or pressed through a sieve. Sweeten to taste and beat the whites of six eggs; mix with the apples; put in a glass dish and serve with cream poured over them.

ALMOND CREAM.

Blanch a quarter of a pound of sweet almonds; pound in a mortar; add six ounces of white sugar and mix them well with the yolks of four eggs beaten light. Dissolve one ounce of Cox' gelatine in a quart of boiling milk; strain and pour it into the other ingredients; stir it all over a moderate fire until sufficiently thick and smooth. Pour into your mould and keep until needed. When ready to serve, plunge the mould in warm water; wipe the mould and turn out the cream carefully upon your dish.

HAZELNUT CREAM.

Put a pint of hazelnut kernels into a warm oven to dry; when dry (while warm) rub them between two coarse towels, to get rid of as much as possible the skins from the nuts. Pound the nuts to a paste, with a little white of egg. Make a custard of the yolks of three eggs and half a pint of milk. Dissolve half an ounce of gelatine in a gill of water; mix it with six ounces of powdered sugar and add to the custard when nearly cold. Stir in the nut paste, taking care that it is well mixed with the custard. Then add half a pint of cream whipped solid. Flavor with vanilla. Mould and set on the ice.

WALNUT CREAM.

Pound one pint of these nuts, after rubbing them well in a cloth. Make the same custard as for hazelnut cream. Stir in the walnut paste until smooth; add whipped cream; color a pale pink with cochineal, and flavor with vanilla. Mould and set on ice. Serve with whipped cream, flavored with wine.

RUSSIAN CREAM.

To six pints of fresh milk add one full cup of sugar, half box of gelatine, four eggs well beaten, vanilla to taste. Dissolve the gelatine in part of the

milk; then add eggs and sugar. When it begins to boil remove from the fire. When cream is quite cold, add the whites of eggs. Pour into mould and serve with cream, if liked.

BANANA CREAM.

Get fresh bananas; after peeling, mash them very fine, allowing equal quantities of bananas and sweet cream; to every quart of the mixture use one-fourth pound of sugar. Beat very hard all together until light.

PERSIAN CREAM.

Dissolve one ounce of Cox' gelatine in a pint of sweet milk, then strain, place in a saucepan with three ounces of sugar. When it comes to a boil stir into it one-half pint of fresh sweet cream; then add this mixture, at first very slowly in a small quantity to eight ounces of jam or preserved fruit; mix until smooth, and stir until cold, in order that the fruit may not sink to the bottom of mould; when the liquid is added to the fruit and stirred until quite cold, beat briskly together, lastly add the strained juice of a lemon. Put in a mould and let it remain twelve or fourteen hours in a cool place before serving.

PINK CREAM.

Mix with half a pound of fine powdered sugar three gills of strawberry or currant juice, half pint of fresh cream; whisk until thoroughly mixed; serve in a glass dish.

LEMON CREAM.

Squeeze the juice of three lemons into a quart of fresh milk; add the peel; cut up; cover it over for an hour or two; then add six eggs beaten very light and very nearly a pint of water sweetened. Strain and simmer very slowly until it becomes thick, being very careful that it does not boil. Serve cold.

ITALIAN CREAM.

Soak one box of Cox' gelatine in a pint of cold water. Sweeten one quart of fresh cream; add to gelatine and season with lemons. Put in a cold place. When firm eat with cream, seasoned with wine.

ORANGE CREAM.

Whip a pint of cream until there will be but one-half the quantity left when skimmed off. Soak half a package of gelatine with half a cup of cold water; grate into it the rind of two oranges, one cup of sugar; then put the half pint of unwhipped cream into a double boiler; pour the yolks of six eggs, well beaten, into it; stir constantly until it begins to thicken, then add the gelatine. Remove from the fire and after it stands a couple of minutes add the orange juice and sugar. Beat all together until about as thick as boiled custard; then add the whipped cream. After mixing thoroughly, put into moulds to harden. Serve with sweetened cream.

COFFEE CREAM.

Soak one ounce of gelatine in a little cold water half an hour; then place over boiling water and add one gill of strong Coffaroma coffee and one gill of sugar. When the gelatine is dissolved take from the fire; stir in three gills of cream and put into moulds.

FLOATING ISLAND.

One-half package gelatine, one pint of water; soak twenty minutes; add two cups of sugar; set on the stove and let it come to a boil; when nearly cold add the whites of four eggs beaten stiff, the juice and rind of two lemons and pour into a mould; turn over the form. Make a custard of the yolks of four eggs, a quart of milk and a small tablespoon of corn starch; sweeten to taste.

BOILED CUSTARD.

One quart of milk, yolks of five eggs and the whites of seven (two for the méringue), six tablespoonfuls of sugar; flavor with vanilla; heat the milk almost to boiling; beat the yolks very light, then stir in the sugar. Add the milk as follows: Remove the milk from the fire; add a spoonful or two of hot milk to the eggs at a time; beat hard; add more and more milk as you mix; stir in five whites whipped solid; return to the fire and stir constantly until thick, but not until it breaks. Pour into glass cups; whip the whites of two eggs to a méringue with a heaping tablespoonful of sugar. When the custard is cold, pile a little of this upon the top of each cup. You may lay a little bright jelly upon each cup or a preserved cherry.

BAKED CUSTARD.

Beat the yolks of four fresh eggs at least twenty-five minutes, then add five ounces of pulverized white sugar; then stir into the sugar and eggs one quart of rich milk; when cold, one teaspoonful of rose water, or any extract preferred. Fill the custard cups and place in a stone pan half filled with water, little warm at first—not hot. Put the pan in a rather cool oven, gradually increase to a moderate heat. In about twenty minutes dip a teaspoon into one of the custards to see if it is firm.

CHOCOLATE CUSTARD.

Three ounces Baker's chocolate, three pints milk, four tablespoons white sugar, two tablespoons of brown sugar; prepare a soft custard of the milk and the yolks of five eggs, the whites of one; dissolve the chocolate in a cup of warm milk; heat it to a boiling point; when cool sweeten with brown sugar and flavor with the extract of vanilla, pour into a dish, cover with whites of five eggs beaten stiff, with a little sugar; brown slightly; serve cold.

CHARLOTTE RUSSE, WITH PINEAPPLE.

Peel and cut a pineapple in slices; put with the slices in a stewpan half a pound of fine white sugar, half an ounce of patent gelatine and half a teacupful of water; stew slowly until very tender; carry through a sieve; put upon ice; stir it well. Just as it is upon the point of setting, add a pint of cream well whipped; mix it well and pour into a mould lined with sponge cake or lady fingers.

CHARLOTTE RUSSE.

Dissolve one-fourth package of gelatine in enough water to cover it, then make a custard of one quart of milk and yolks of four eggs and enough sugar to sweeten, stir in the gelatine and mix all together on the stove until it thickens; then turn into a bowl to cool, adding a little vanilla and sherry wine to flavor to suit your taste. When cool, stir in the whites of four eggs, after they have been beaten to a stiff froth; line the moulds with slices of sponge cake after dipping it into a mixture of sherry wine and sugar and water, just enough to moisten the cake; fill the moulds with the mixture, and set one side to get stiff, then turn out on a dish to eat.

CHAPTER XVIII.

ICE CREAMS, ETC.

For family use select the best patent freezer, have plenty of ice and rock salt, which is much better than common salt. If you desire rich cream, and good cream, none but the purest article should be used. You can not expect to make rich ice cream of milk. When the cream is ready to freeze rinse the can with cold water, also the paddle. Before packing see that the pail rests on the pivot, and cover well. The ice should be cracked in pieces not quite as large as a guinea egg. Pack the ice closely around the pail to the height of the freezer, putting alternate layers of ice and salt several inches higher than the cream is in the freezer. Pack firmly, allowing two pounds of coarse salt to six pounds of ice. Turn the crank slowly and evenly, as this is the way to insure smooth, velvety cream. When you can not turn the crank, examine, and you will see that the water has reached the hole in the freezer, if so your freezing is complete. Then pour off all the water, wipe off very carefully the top of the freezer, as great care must be used in order that no salt should get into the cream; as I've known whole freezers of cream spoiled in this manner. The cream should be firmly packed after removing the paddle. Cover very closely, put a cork into the hole of the cream pail. Cover over with a woollen blanket; set the tub in a cool place until serving time. Dip the can in water slightly warm, let it remain a few seconds, wipe it dry and turn on the dish.

There are a great many good freezers in use. In making cream great care should be observed in seeing that every part of the freezer is nicely washed and dried before putting it away. The cogs on freezers should be kept well oiled.

You will find that it takes much more time to freeze water ices than cream, and more salt is required.

FRUIT ICE CREAM.

Two quarts of milk, six eggs, about one and a half pounds of sugar, one and a half tablespoonfuls of Bermuda arrowroot. Cook as a custard. When cold flavor with vanilla. Then add one pound of figs, one-quarter pound citron, and other fruits cut fine. Freeze like ice cream.

CHOCOLATE ICE CREAM.

To two heaping tablespoons of best grated chocolate add one quart of thick cream, one cupful of sugar; mix the chocolate into a thin paste, using about three-fourths cup of milk; then mix all together; season with vanilla and freeze.

COCOANUT ICE CREAM.

Take a fresh cocoanut; grate it fine, one cupful and a half of sugar, rind and juice of a lemon; mix this with one quart of sweet cream. Freeze, and during the process keep the cream well stirred from the bottom and sides.

APRICOT ICE CREAM.

Cut in halves and stone one and a half dozen of ripe apricots; take the meats out of the stones; blanch them in hot water and put them with the apricots into a porcelain pan, with one pound of white sugar and one glass of water; let the whole boil to a soft pulp; rub through a sieve and let stand until wanted. When ready for freezing, add gradually to the apricots one quart of the best sweet cream. Mix thoroughly and freeze. Clear the sides often and continue freezing until the cream assumes a stiff, smooth mellow substance.

STRAWBERRY ICE CREAM.

To one quart of the juice of fresh strawberries add two pounds of fine white sugar and two quarts of cream; mix well and freeze. Raspberries, pineapple and other fruits may be made in the same manner.

CRUSHED STRAWBERRY ICE CREAM.

To three pints of sweet cream, twelve ounces pulverized sugar, two whole eggs, one spoonful vanilla. Mix, place over the fire, stirring constantly until it reaches a boil; remove from the fire, strain, and pass it through a hair sieve into the freezer. Crush to a pulp one quart of ripe strawberries, with six ounces pulverized sugar. Mix this pulp well with the frozen cream, and give the freezer a few more turns to harden. Very fine.

COFFEE ICE CREAM.

One quart of good cream, half a pint of strong coffee, fourteen ounces of pulverized sugar, yolks of six eggs; mix well sugar, eggs and cream; put into the freezer. Stir thoroughly; when half frozen, add the coffee. Beat very hard and freeze.

TEA ICE CREAM.

To one pound granulated sugar put one pint of strong green tea, one and a half pints of cream, two quarts of milk and very little cinnamon water. Let the whole simmer one minute, not stirring, but keeping mixture in motion by gently moving round the pan. Freeze in the usual way. This makes quite a large quantity. One-fourth of the quantity will suffice for a small family.

Chocolate and coffee ice creams are very fine made in this way.

PEACH ICE CREAM.

Make the cream as for "vanilla ice-cream." Procure nice soft peaches and chop in small pieces; sweeten to taste, mix with your cream, and freez.

BANANA ICE CREAM.

To three pints of rich cream add one pound of pulverized sugar. Grate six large bananas into the cream and freeze.

NESSELRODE ICE CREAM.

Take one pound of chestnuts, boil until tender, peel and grate, then mix well with a pint of milk. Beat until light the yolks of thirteen eggs, add to them one and a half pounds of pulverized sugar, also three pints of boiling cream, in which you have boiled a vanilla bean and four ounces of chocolate. Strain and stir until quite cold. Add apricot marmalade, and any kind of candied fruits that may be preferred, chopped fine. Then freeze very gently.

VANILLA ICE CREAM.

Cut a vanilla bean into small pieces, boil it in a teacup of fresh milk; when it cools add to two quarts of sweet thick cream (first strain the boiled milk); sweeten with two heaping cups of powdered sugar; beat it to a

stiff froth. Put the cream into the freezer and when it begins to freeze stir from the sides with a large spoon or paddle, beating very hard. Beat every time the freezer is opened. When frozen put in a dark place and throw a blanket over it until needed.

LEMON ICE CREAM.

Take one quart of sweet rich cream, eight ounces of pulverized sugar, three whole eggs, one teaspoonful extract of lemon; put on the fire and stir constantly until it begins to boil; then remove and strain into the freezer.

LEMON ICE CREAM.

To one gallon of rich cream add six lemons; sqeeze the juice from the lemons; first grate the yellow rind off, and put in a piece of thin cloth. After straining the lemon juice soak the bag of peel in it, squeezing the bag often till it becomes colored by it. Add two teacups of sugar.

ICE CREAM.

Two quarts of good cream, one-half pint of milk, fourteen ounces of white sugar, two eggs; beat the eggs and sugar together, as for cake, before mixing with the cream; flavor to suit the taste. Place the can in the freezer, then put in alternate layers of pounded ice and salt; use freely of salt in order to make the cream freeze quickly; stir immediately and constantly; stir rapidly as it begins to freeze, to make it perfectly smooth; stir slower as it gets pretty stiff. As the ice melts draw off the water, fill up with fresh layers of ice and salt.

FRENCH VANILLA ICE CREAM.

One quart of very rich sweet cream, half a pound of granulated sugar, and the yolks of six eggs. Put the cream and sugar in a porcelain kettle over the fire; when they come to a boil strain through a hair sieve, then add the eggs, well beaten, slowly to the cream and sugar while hot; stir rapidly. Place on the fire again; stir a few minutes; pour into the freezer, and flavor with a teaspoonful of vanilla.

PURE ICE CREAM.

Take pure sweet cream; to two quarts of cream add one pound of sugar; beat up, flavor to taste, and freeze.

ITALIAN ORANGE ICE CREAM.

To one pint of the best cream add twelve ounces of pulverized sugar, the juice of six oranges, rind of three grated, and put in a muslin bag, soaked in the orange juice after it has been strained; squeeze the bag often, giving color to the juice. Add the yolks of eight eggs well beaten; extract of orange, one teaspoonful; then put in the freezer and freeze.

FRUIT ICE CREAM.

Procure well ripened fruit; when well picked put into an earthen bowl; mash the fruit with a wooden spoon, pass it through a hair sieve, sweeten to taste, and to one pint of fruit juice allow the same of sweet fresh cream, well whipped. Mix the cream and juice, beating again for three or four minutes. Freeze and serve.

In sweetening the cream, put a teacup of sugar to each quart. Add the juice gradually, stirring carefully. Froth and freeze.

TUTTI-FRUTTI ICE CREAM.

Add to one pound of pulverized sugar two quarts of pure rich cream; beat four eggs very light and add to the above, after mixing well; put the whole on the fire and stir constantly until it begins to boil; remove from fire and stir two minutes; season with vanilla; put into a freezer and when about half frozen, add to it one pound of preserved fruits (in equal parts cut in small pieces), cherries, peaches, pineapples, apricots, etc. Mix well with the cream and freeze.

PISTACHIO ICE CREAM.

Blanch and grate one pound pistachio nuts. Put one quart of spinach in a kettle and boil, drain and pound until reduced to a pulp. Squeeze the juice out through a flannel cloth. Put half a gallon of cream and a pound of sugar on to boil; stir until sugar dissolves, then set aside to cool. When

cold add the nuts, flavoring, and half gallon more of rich cream. Mix in the spinach juice to color. Turn into the freezer and freeze. When hard remove the dasher from the freezer; beat the cream and set aside to harden.

CARAMEL ICE CREAM.

Three pints of sweet cream, one pint of good brown sugar; put in a saucepan and stir constantly until dissolved. Stir well or it will burn. While the sugar is melting, stir into it half a pint of milk. Strain the mixture, and when cold pour it into the cream, which has been well beaten. Mix well and freeze.

BISQUE ICE CREAM.

Three pints of very rich cream, one quart of fresh clabber; boil in a teacup of sweet milk one vanilla bean; sweeten to taste; one can of condensed milk. Churn three minutes and freeze.

BISQUE.

To one gallon of very rich boiled custard add three and a half pounds of macaroon almonds; the latter must be put in before removing custard from fire. When cold, freeze.

STRAWBERRY SHERBET.

Select sweet fresh strawberries, one quart; mash the fruit smoothly; three pints of water, the juice of one lemon added to it and strained over one light pound of white sugar; squeeze the cloth well, and after mixing thoroughly, strain and place in ice three hours before needing it.

PINEAPPLE SHERBET.

Grate two pineapples. Boil together one quart of granulated sugar and two quarts of water; when thick, pour it over the grated pineapple. Add the whites of four eggs beaten very stiff and the juice of two lemons. Put in a freezer and freeze.

LEMON SHERBET.

Mix with the juice of six lemons, one and three-fourths pounds of good white sugar. Pour over the rinds of lemons two quarts of water (while boiling). Stir the water into the sugar and juice; beat five eggs to a stiff froth (the whites). Put the whole into the freezer, and when slightly frozen add one pint of good cream, whites of eggs stirred well together. Then freeze.

PINK SHERBET.

Take one pint of currant jelly and dissolve in one quart and a half of boiling water; two cups of sugar, juice of three lemons, dissolve well and strain through a fine cloth, and freeze.

If you have not the currant, either plum or grape jelly is very nice. When almost well enough frozen the whites of four eggs, well beaten, must be added.

For parties or receptions, where a larger quantity is needed, it is very nice to make one freezer full of white and another of pink sherbet, and serve both white and pink on each dish. This arrangement is very pretty and gives variety. —*Mrs. Judge Dills, Sherman, Texas.*

WATERMELON SHERBET.

Boil down pale sherry with loaf sugar until quite a thick syrup. When cold mix with fine sweet melon chopped very fine (using only the heart of the melon). Freeze as you would ice, but should not be too hard. Serve in glasses.

MILK SHERBET.

One quart of rich milk sweetened to suit your taste; flavor with vanilla and freeze. When nearly frozen, squeeze the juice of one lemon into the sherbet and stir well with a large spoon, and continue to freeze until solid.

—*Mrs. P. F. Pescud, New Orleans, La.*

LEMON ICE.

One quart of water, juice of four lemons, one pound of sugar; strain the syrup, and when ready to freeze beat the whites of three eggs to a stiff froth and add.

ORANGE ICE.

Squeeze the juice of six good oranges and two lemons; pour over the broken peel and pulp five gills of boiling water, let it cool; strain and add the water to the orange and lemon juice. Sweeten to suit the taste with loaf sugar. Freeze.

PINEAPPLE ICE.

Grate fine one pineapple, strain through a sieve, add the juice of two lemons, one cup of water, sweeten to taste. Strain into the freezer and freeze it as ice cream.

RASPBERRY ICE.

Mix with the juice of one quart of ripe raspberries half pint ripe currants, one and three-quarter pounds of fine white sugar, three pints of water, juice of two lemons; strain, mix well, and freeze. In this manner all juicy fruits may be frozen.

CURRANT ICE.

To one pint of currant juice add one pound of sugar, one pint of water; when partly frozen add the whites of two eggs well beaten, and freeze.

APRICOT ICE.

Take two dozen apricots, pare and grate, blanching a few of the kernels; when well pounded add to the fruit which has been grated. Pour over this a pint of water, also the juice of one lemon. When it has stood for about one hour, strain, adding a pound of sugar as you begin to freeze.

APRICOT ICE.

Over one box of gelatine put enough cold water to cover, let stand half an hour, then add one quart of boiling water, the juice of six or eight lemons, and sugar enough to please the taste. Stir well, strain through a clean cloth and set aside to cool. To the above add one can of apricots—fresh fruit is better in season—that have been peeled and run through a sieve. Mix well together and freeze. When the ice begins to harden add the beaten whites of four eggs. If canned fruit is used, the juice, of course, is used. —*Mrs. J. P. Hird.*

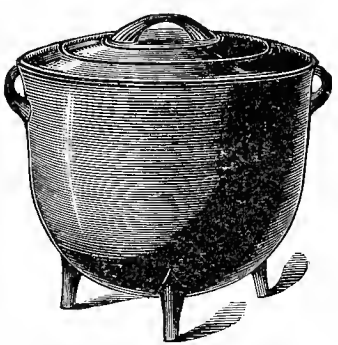
CHAPTER XIX.

SOME USEFUL RECIPES.

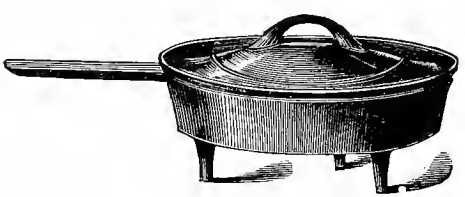
I. VEGETABLE SOUP.—II. CLEAR BEEF SOUP.—III. SOUPS OF VARIOUS MEATS.—IV. FISH SOUPS.—V. BOILED DISHES.—VI. STEWING.—VII. HOW TO MAKE STOCK.—VIII. TO CLARIFY STOCK OR SOUP.—IX. TO COLOR SOUPS.—X. ROASTED AND BAKED MEATS.—XI. BEEF A LA MODE.—XII. PREPARING THE ROAST.—XIII. ROAST SADDLE OF VENISON.—XIV. FOWL AND TURKEY.—XV. BAKED HAM.—XVI. BAKED BEANS.—XVII. BROILING AND FRYING.—XVIII. PREPARED DISHES BAKED.—XIX. PASTRY FOR MEAT PIES.—XX. INGREDIENTS FOR MEAT PIES.—XXI. DISHES OF EGGS.—XXII. STEAMED DISHES.

I. Vegetable Soup.

THIS is the soup most commonly made in the United States; it is excellent with the family dinner. Take a beef shank, crush the bone and put into cold water. Bring it to a boil and skim. Cook four hours, so that when done there shall be about two quarts of soup to each three or four pounds of meat. If turnips and carrots are used, put them in sliced as soon as the liquid is first skimmed. When



SOUP OR STEW POT AND LID.



SKILLET AND LID.

the soup is half done, add a pint of peeled tomatoes for each gallon of soup, and in an hour more half a pint of young okra sliced. Half an hour before it is served, add a quarter of a pound of sliced potatoes, and the same of green corn grated from the cob. The season of the year and the opportunities for getting vegetables will readily suggest substitutes. If okra or tomatoes cannot be had, thicken with a little flour and rice. If onions are liked, flavor with them, but lightly, and also with salt and pepper.

II. Clear Beef Soup.

ONLY the flesh of young animals should be used for soup. The flesh of very old animals will not make really good soup. Take four pounds of lean beef and a knuckle of veal; put into a suitable quantity of water; when it has been skimmed

add two or three thin strips of pork and a tablespoonful of butter, two onions, stuck with six cloves each, and a blade of mace. Continue to skim as may be necessary, and then let it just simmer for at least five hours more. Drop in a small bunch of parsley half an hour before it is done. Before sending to the table strain through a clean cloth, and color suitably with burnt sugar.

III. Soups of Various Meats.

Soup is made of various meats, of chicken, and also of fish. Broths are thin soups, and the meat from which they are made is also to be eaten separately; yet most cooks are in the habit of calling them soups. Thus vermicelli, macaroni, noodle and okra soups are thickened with these ingredients, and are made with chicken, beef or veal.

Mutton Broth.—To six pounds of neck of mutton take three quarts of water, carrots, turnips and potatoes. Soak the mutton in cold water for an hour; cut off the scrags and all the fat, and put into the stew-pan with three quarts of water. It must be simmered three hours, skimming thoroughly. The carrots, turnips and onions, cut into suitable pieces, are added after the first skimming, and also four tablespoonfuls of pearl barley. Half an hour before taking from the fire add a little chopped parsley and serve hot. Serve the meat separately, divided into cutlets of two bones each.

Okra Soup.—Take two chickens, three strips of sweet bacon, or a quarter of a pound of ham, one quart of tomatoes, four pints of okra and two onions. Fry the chicken, bacon and onions in a skillet. When done, pour on water and rinse into the soup-kettle, with plenty of water; put in the tomatoes. Cook the okra in a sauce-pan. When the meat has cooked so it may be pulled from the bone, pour through a colander, add the bacon or ham, and the tomatoes from the colander; put back the soup again to boil, pull the chicken from the bone, add the okra and let it cook until thick enough. If the chicken is chopped fine before being put in, and the whole stewed down pretty thick and ladled upon rice, boiled just so the grains are separate and distinct, it makes an excellent gumbo, which is still better if a little sweet cream is added to the boiling rice, and the soup seasoned with cayenne pepper, black pepper and salt. But it is generally made by adding the rice and cream to the soup.

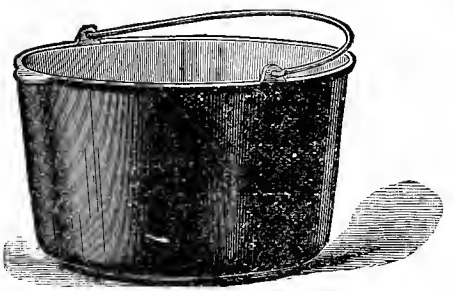
Cabbage Soup.—Take a large cabbage, three carrots, two onions, five slices lean bacon, salt and pepper to taste, two quarts of medium stock. Scald the cabbage, cut it up and drain it. Line the stewpan with the bacon, put in the cabbage, carrots and onions. Moisten with skimmings from the stock. Simmer very gently until the cabbage is tender. Add the stock, stew softly for half an hour, and carefully skim off every particle of fat. Season and serve. It takes one hour and a half to cook. This is a splendid soup for cool weather, and this quantity is sufficient for eight persons.

Corn Soup.—Take eight large ears, cut off the grains and scrape the cobs. Cover this with water, (not too much) and boil until perfectly done. Add two quarts

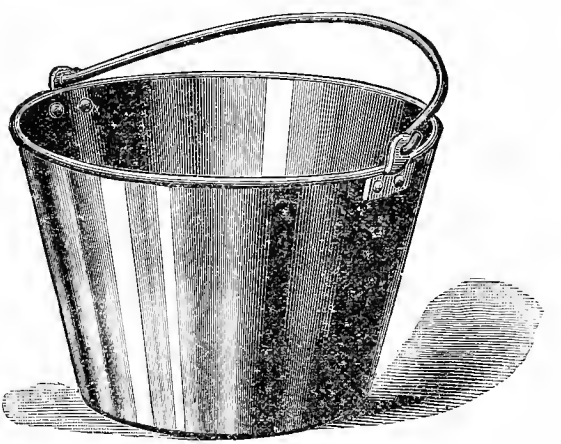
of milk, let it come to a boil; stir in two tablespoonfuls of butter rolled in a tablespoonful of flour, let the whole boil ten minutes; have ready the yolks of three eggs well beaten, pour the soup on them, stirring hard all the time. Serve immediately after seasoning to taste.

Pea Soup.—This may be made with any meat. It is generally made with a fowl. Take half of a fried or broiled chicken and simmer for two and a half hours in a gallon of water and with a quart of clean shells of green peas. Strain through a colander and thicken with two tablespoonfuls of flour, one cup of cream; to be cooked half an hour before serving. A quart of green peas may be cooked with the soup, and when done, mashed and returned to the soup.

Bean Soup.—One teacupful of beans soaked over night is to be used with each quart of water and half a pound of meat. Simmer for four hours. Take out the beans, mash, and strain through a colander with the soup, leaving out the bits of meat and bone; return to the soup-pot and simmer a little longer, with stirring. Season to the taste. Pea soup may be made by using peas instead of beans.



PORCELAIN-LINED KETTLE—FOR FISH.



BRASS KETTLE.

IV. Fish Soups.

Soup may be made of any hard-fleshed fish. They should be carefully cleaned, skinned and cut into fillets Then cut out of the fillets, with a cutter, as many round pieces, an inch in size, as possible. Put the head, bones, and all the trimmings into a saucepan, with one quart of stock, a large handful of parsley, a piece of celery, one onion stuck with two cloves, a blade of mace, and pepper and salt to taste. Let this boil slowly from three to four hours, skim and strain the liquor, put it on the fire again, and when it boils, put in the cut pieces. When they are cooked, take them out, put them into the soup tureen with a little chopped parsley (blanched); then strain the soup into the tureen, and serve at once.

Eel Soup.—This may be made of two pounds of eels, one pound of other hard-fleshed fish, a bunch of celery, one onion, six cloves, a bunch of parsley and sweet herbs. Season with a blade of mace, and pepper and salt to the taste. The fish must be skinned as well as the eels, and well cleaned. Cover with a quart of water in the stew-pan, add the pepper and salt, the onion with the cloves stuck in it, the bunch of herbs, the celery cut up and the parsley minced. Let it simmer for an hour and a half, covered close. Then strain. This is stock, and may be thinned as desired. If brown soup is wanted, fry the fish in butter before boiling.

Rich Oyster Soup.—Take two quarts of the fish stock. Beat the yolks of two hard-boiled eggs, and the hard parts of two quarts of oysters in a mortar, and add this to the stock. Let it simmer for thirty to thirty-five minutes, add the rest of the oysters, and simmer five minutes. Then beat the yolks of six fresh eggs and add to the soup, stirring all one way until it is thick and smooth, keeping it hot, but not quite boiling, say at about 197 to 200 degrees. Then serve at once.

A Good Oyster Soup.—To every four dozen oysters, freshly opened, allow one quarter of a pound of butter, six ounces of flour, two quarts of veal or chicken soup, a quart of milk and seasoning, including a tablespoonful of anchovy sauce, more or less, to suit the taste. Put the butter in a stew-pan, and, when fully melted, add the flour and stir until smooth. Then add the liquor from the oysters that have been just blanched in their liquor, but not boiled, and pour in the soup. Season with a little cayenne and a blade of mace, with black pepper and salt. When all is well mixed, strain and boil ten minutes. Put the oysters that have been blanched and a gill of cream into a tureen, pour the boiling soup over them and serve immediately.

Clam Soup.—Wash four dozen clams, open them and let them lie on the half-shell until the water has run out. Chop them fine with celery, mace and pepper, and an onion if you like it. Put the liquor and all in a saucepan and thicken with two tablespoonfuls of butter rolled in flour. Simmer twenty minutes and then stir in the beaten yolks of five eggs. Serve in a tureen with slice of toasted bread

Plain Oyster Soup.—Take one quart of oysters to one quart of milk. Boil the milk and liquor from the oysters together. When it has fairly boiled, add a tablespoonful of butter and let it boil up again, using powdered crackers or flour to thicken while boiling. Put in the oysters and serve immediately. The butter is often, and, we think, preferably, added with the seasoning of pepper and salt, for butter when boiled loses its fresh and pleasant flavor.

Oyster Stew.—Oysters are stewed with milk, cream or water. When the liquor of the oysters is used, and this is stewed down considerably, it is called a dry stew. The ordinary stew is made as follows: Pick the oysters out of the juice with a fork, as dry as possible; stew the juice, thickening the milk or water of which the soup is to be made, and let it stand until thoroughly cooled; then drop the oysters in, and just as the cooled soup begins to show signs of simmering, empty out all together, and you will have a rich soup and plump oysters.

V. Boiled Dishes.

Fish Chowder.—The ingredients are: Cod, haddock, or any other firm-fleshed fish, and salt pork. Fry three or four slices of salt pork in a deep kettle. When crisp take it out and put into the kettle, first, a layer of sliced potatoes, then one of fish, and then one of onions, alternating with a layer of fish until all is used. Pepper it well, add boiling water enough to cover the whole, and boil half an hour. Put in half a pint of milk, and cook it five minutes longer, gently, to prevent burning. A brass kettle is often used when there is a large party.

Steamed Turkey.—Cleanse the fowl thoroughly; then rub pepper and salt well mixed into the inside of it. Fill up the body with oysters mixed with a small cupful of bread-crumbs. Sew up all the apertures; lay the turkey into a large steamer and place over a kettle of boiling water; cover closely, and steam thoroughly for two hours and a half. Now take it up; set the platter in a warm place, and turn whatever gravy there is in the steamer, straining it first into the oyster sauce which you have prepared, in the following manner: Take a pint of oysters, turn a pint of boiling water over them in a colander. Put the liquor on to boil, skim off whatever rises on the top. Thicken it with a tablespoonful of flour rubbed into two tablespoonfuls of butter; season well with pepper and salt. Add two or three tablespoonfuls of cream or milk to whiten it; and pour it over the turkey and platter; serve boiling hot. This sauce must be made while the turkey is still in the steamer, so that it can be poured over the turkey as soon as it is taken up.

Boiled Turkey and Fowl.—Select a fat, young fowl; prepare the dressing of cracker or bread crumbs, made fine; chop bits of raw salt pork very fine; sift in sage, savory, thyme, or any other sweet herbs you prefer; add to this pepper, salt, and considerable butter; mix with hot water. An egg is sometimes added. After the turkey is stuffed, wrap closely in cloth. Put in cold water to boil, having all parts covered. Boil slowly, removing the scum as it rises. A small turkey will boil in less than two hours. If you use oysters for the dressing, it is better to steam the turkey instead of boiling. When tender, take it up, strain the gravy found in the pan, thicken with flour; stew the oysters intended for the sauce, mix this liquor with the gravy, add butter, salt and pepper to suit the taste; a trifle of cream improves the color.

Boiled Corned Beef.—If the piece is very salt, let it soak over night. If young beef and properly corned, this is unnecessary. For boiling, put it in the pot, pour cold water over it after rinsing, letting the meat be well covered. The rule is twenty-five minutes to a pound for boiling meats, but corned beef should never be boiled; it should only simmer, by being placed where the simmering can be uninterrupted from four to six hours, according to the size of the piece. If it is to be served cold, let the meat remain in the liquor until cold. Tough beef can be made tender by letting it remain in the liquor until the next day, and then bringing it to the boiling point just before serving. For rump pieces this is a superior method. A brisket or plate piece may be simmered until the bones can be easily removed;

then fold over the brisket piece, forming a square or oblong piece; tie over it a piece of muslin, place sufficient weight on top to press the parts closely together, and set it where it will become cold. This gives a firm, solid piece for cutting from when cold.

A Boiled Dinner.—Select a good piece of fresh beef, not too fat, rub over it sufficient salt to "corn" it, but not to make it very salt; let it stand two or three days, judging of the time by the size of the meat; then wash thoroughly in cold water, put in the pot, cover with cold water and boil gently till quite tender. Add such vegetables as are desired, judging the quantity by the strength of flavor desired in the thick soup to be made from the water in which the whole is boiled; when done dish beef and vegetables, and serve hot.

Boiled Lamb, Mutton or Veal.—Wrap the joint, quarter or piece of meat in a wet cloth. Dust it with flour and let it remain so half an hour. Have the pot ready boiling; dip the joint in, first one end and then the other—then put it in the pot and cover closely. Let it boil gently but steadily, an hour and a half for lamb, and two hours for veal and mutton.

Sauce for Boiled Meats.—Drawn butter, with chopped parsley and sliced carrots, and pickled cucumbers. Boil carrots for a dish to eat with the lamb, etc. Slice into it some potatoes, parsley and onions, and with a little thickening, you have a good soup.

To Boil Rice.—Rice when done should have every grain perfect. It should not be a gluey mass. The way to do it is to drop the rice into plenty of boiling water, boil fast and with the lid off, and when just done drain into a colander before serving. This is the way to boil rice for serving with gumbo.

To Wash and Boil Rice.—Wash in several waters, rubbing gently between the fingers; drain, drop it into boiling water only sufficient to cook it by the time the water is boiled off, and so when done each grain will preserve its shape. This is the Chinese method.

VI. Stewing.

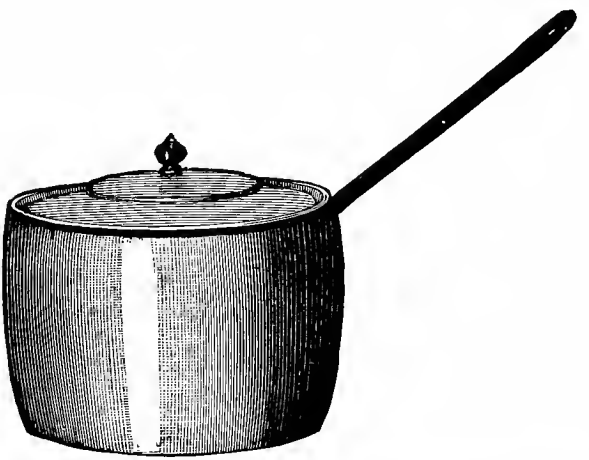
Stewing is the basis of all made dishes, and a most economical and savory manner of cooking. Its perfection depends upon the slowness with which it is done. A stew should never boil, nor even simmer. Two hundred degrees is the greatest heat admissible; 190 degrees is hot enough. Hence it is most safely performed by placing the stew-pan in another vessel of water—a Bain-marie. Stews should never be greasy nor very highly seasoned. The pot lid should be kept close, and an occasional shaking of the contents will save stirring.

Irish Stew.—Take a neck of mutton, trim off some of the fat, and cut into as many cutlets as you have bones; shape them, and sprinkle them with pepper. Peel six moderate-sized onions, and for every pound of meat take one pound of potatoes. Blanch the vegetables separately. Take a clean three-quart stew-pan, and add half a pint of water or stock. Arrange a layer of potatoes at the bottom of the stew-pan,

then cutlets, then onions; then potatoes, then cutlets, then onions, and so proceed until you have the whole in. Stew at least two hours if you want it rich; or one hour if the meat is to be more solid.

Beef Stew.—Cut cold beef into small pieces, and put into cold water; add one tomato, a little onion chopped fine, pepper and salt, and cook slowly; thicken with butter and flour, and pour over toast. Or chop fine, cold steak or roast beef, and cook in a little water; add cream or milk, and thicken with flour; season to taste, and pour over thin slices of toast.

Onion and Meat Stew.—Slice some onions and fry brown. Pound the meat, fry it over a hot fire until it browns a little, turning each piece as soon as it has been a few seconds in the pan, to keep in the juice. Put it into a sauce-pan, pour water into the frying-pan, and put this brown liquor, with the fried onions, to the beef. Let it simmer slowly for an hour. Other seasoning may be added, according to taste, or to vary the dish, such as tomatoes, fresh or in catsup, sage and summer savory, or a grated carrot. Young green onions, such as must be thinned out, are good cut up in it; pepper and salt, and a teaspoonful of curry powder are a great improvement. If onions are not liked they may be left out, and the stew made brown with other fried vegetables, or the meat itself may be first fried.



CONVEX STEW-PAN.

Beef Steak Stew with Jelly.—Take rump or round steak and pound it well, to make it soft, and lard it thoroughly. Put it in a stew-pan, in equal parts of white-wine and water, and add some slices from a leg of veal. Season it with spice, salt, garlic, thyme and parsley. Simmer all over a steady fire four or five hours. When sufficiently done, remove the meat, and strain the broth through a sieve; then pour it into another pan, and boil it down until it becomes a jelly. If it is wished that the jelly should be clear, the whites of two eggs may be beaten up in a tablespoonful of stock broth and added to it, and well mixed. It must then be boiled for seven or eight minutes. Some lemon is then to be added, and the contents of the stew-pan strained through a fine cotton strainer; taking care not to squeeze the cloth, or the dregs may be forced through the pores of the material. The filtered jelly is then put in a cold place to set. When it has become perfectly solid it is to be cut into nice pieces, which should be tastefully arranged on the dish, around the piece of meat. Sometimes the jelly is colored before being strained by the addition of a little cochineal powder.

Hotch-Potch.—The ingredients are: Neck or scrag of mutton, made into cutlets, cauliflower, carrots, green peas, onions, stock and turnips. This is something like the New England boiled dinner already described.

VII. How to Make Stock.

Stock is the foundation of all meat-soups, sauces and purees. It is prepared as follows: To make three quarts of good beef stock, put into a saucepan or stock-pot one and a half pounds fresh shin of beef, half-pound of bones broken into pieces, with seven pints of clean, soft water. Let the contents come slowly to the boil, then remove all the scum by skimming. The addition of a little cold water at intervals will facilitate the rising of the scum by altering the specific gravity of the water; if the scum be not removed it will partially redissolve and spoil the clearness and flavor of the stock, and you will have the trouble of clarifying. After skimming well, add the following: one ounce of salt; one onion, with two or, at most, three cloves stuck in it; two leeks, say five ounces; half head of celery weighing half-ounce; turnip cut into quarters, weighing five ounces; carrot sliced, weighing five ounces; parsnip sliced, weighing one ounce; one teaspoonful of white pepper. The contents must now simmer at 180 to 200 degrees for four or five hours; then remove the fat by skimming, it can be used when cold for frying and other purposes.

Take out the meat, vegetables and bones, and strain the stock into a glazed earthenware vessel and keep it in a cool place free from dust; a piece of muslin gauze may be placed over it. Any remaining fat can be removed in a solid state when the liquor is cold. Stock, soup, broth, or stew should always be kept in earthenware vessels. The vegetables should not remain longer in the stock than is necessary to properly cook them, as they afterwards absorb the flavor. In spring and summer, when vegetables are young, they cook in less time, but a stock may be and often is prepared without vegetables.

A stock may also be prepared from previously cooked meat and bones, but the stock will not be so good or rich in flavor as when prepared from fresh meat and bones. The idea which must be ever present in preparing a stock or soup is absolute freedom from fat. Spare no pains in skimming, and a little kitchen-paper or blotting-paper laid on the surface will remove specks of fat which evade the spoon.

VIII. To Clarify Stock or Soup.

Sometimes stock will not clarify itself. To clarify stock or a soup, take the white and clean shell of an egg for every quart of soup; crush the shell in a mortar, and mix the shell and white of egg with a gill of cold water. Whisk the mixture well, and then add about as much of the boiling soup, still beating up all together. Pour the mixture to the remainder of the stock in the saucepan, still stirring briskly till the whole comes to the boiling point. Remove from the fire, and let the stock remain ten minutes, or until the white of the egg or albumen separates; then strain carefully, and the broth is clarified. The albumen and egg-shells entangle the

small solid particles floating in the soup. If care be taken in the preparation of a stock or soup it will not often require clarifying.

IX. To Color Soups.

It is sometimes desirable that stock should be of a bright golden color, although it is no better on that account. The point to remember in coloring, is not to alter the flavor of the stock or soup; burnt onions or carrots should never be used; they impart a disagreeable taste. The only proper coloring substance is caramel or burnt sugar, which may be prepared as follows:

Take a clean stew-pan or saucepan and put in half pound of pounded loaf sugar, and constantly stir it over the fire with a wooden spoon. When the sugar is thoroughly melted, let it come to the boiling point, and then boil slowly for fifteen minutes, with occasional stirring. When the sugar is of a dark-brown color add one quart of cold water, then boil for twenty minutes on the side of the fire. Let it cool; then strain it, and keep it in clean well-stoppered bottles, and it is ready for use. Caramel should be of a dark-brown color; if it boil too quickly it will become black, and will spoil the color and flavor of the broth. When you use caramel, put it into the soup tureen just before serving.

X. Roasted and Baked Meats.

In the United States, very little meat is roasted before the fire. This method is undoubtedly better than baking, but few families have facilities for roasting. The cook stove is now supreme, and no person will object either to a joint or a bird nicely roasted in an oven. But roasting before the open fire undoubtedly exalts the flavor of meat more than any other way of cooking. Only the best pieces can be used for roasting. The neck, tops of the ribs, shanks and tail make soup, all the odds and ends come in well for stewing, while the best roasting pieces are the ribs, the fillet, the sirloin and rump.

How to Roast.—To roast meat properly, the fire must be hot and steady. About two hours will be required for a roast of seven pounds of beef, and somewhat less for a leg of mutton. No time, however, can be given exactly, though fifteen minutes for each pound will be near the mark. Beef is usually liked rare, mutton often somewhat so, but pork and fowls should be thoroughly cooked.

Basting.—The meat should be basted from time to time, and if you wish the meat frothed, just after the last basting, dredge it very lightly with well-dried flour and give it time to crisp. The imperative rule for baking meats is to have a quick fire and baste frequently. Never parboil meat that is to be roasted. If it is frozen thaw it out in cold water before putting it in the oven, always wiping it dry after taking it from the water.

There is another thing that should be observed with all meats that are to be roasted, broiled or fried. They should be kept in a cool place after being killed, until ready for cooking. This breaks down the fiber and renders the flesh tender.

XI. Beef a la Mode.

This is a fillet or round of beef with rich stuffing, whether stewed or baked. A round of beef is prepared as follows: Cut out the bone and fill with rich stuffing of bread-crumbs seasoned with pepper, salt and onions; mix together a teaspoonful each of pepper, salt, cloves, mace and nutmeg. Make incisions in the beef and place thereon strips of salt fat pork rolled in the spices. Sprinkle the remainder over the beef, and cover the whole with strips of fat pork. Tie it all round with tape, and skewer it well, put in the oven in a dripping-pan containing plenty of water, say three quarts, and bake from four to six hours, according to the size of the piece, basting it well with butter or nice beef drippings mixed with a little flour. When nearly done skim the fat from the gravy and thicken to serve with the meat. The gravy may be seasoned with Worcester sauce, catsup or wine.

FLESH-FORK.

XII. Preparing the Roast.

Ribs of beef may have the bones cut out, the meat rolled compactly together and properly skewered. A loin should have the spine properly cut for convenience in carving. Fowls should be properly skewered, and the roasting should be done with only water enough to properly baste. The roast should be covered with a buttered paper to prevent burning until such a time as it may be ready to finish by browning. With these directions any cook should be able to do a plain roast.

XIII. Roast Saddle of Venison.

The side which is to come uppermost at table should be placed next the pan in baking. When half done, turn it over in the pan, and cut into it in several places on each side of the bone, nearly three inches deep, and fill with a stuffing of bread crumbs highly seasoned with pepper and salt. Pour over the meat half a teacupful of catsup, covering equally. Stir into half a teacupful of black molasses a tablespoonful of whole allspice, and a teaspoonful of brown sugar. Spread this equally over the meat. Then crumble stale bread over all, keeping the meat well basted all the while. Bake slowly until finished, for it burns easily. When taken from the oven, garnish with bits of jelly, and serve.

XIV. Fowl and Turkey.

Roast Fowl.—The dressing for roasted fowl should be of bread toasted crisp, spread with butter, and moistened with water; or if plain dressing, pound in a mortar. It should be rather highly seasoned. Add if you like, sage, thyme and parsley, and have the whole soft enough so it will fill the cavity compactly. The giblets, chopped fine, should always be served with the gravy.

Roast Turkey.—Turkey or other fowl having been well drawn, washed and dried with a towel, rubbed with salt and pepper, stuffed and sewn up, the legs and wings carefully skewered in place, put it in the oven, with the giblets, and about a quart of water in the pan. Bake until done, basting often, being careful not to burn it. The browning is done at the last. It will require three hours to roast a large turkey or a goose, and not much less for a brace of large ducks.

XV. Baked Ham.

The ham is first boiled. Very few persons know how to boil a ham. Wrap the ham in clean straw, or fill in around it in the pot with clean oat-straw. Add a clove or two of garlic (*not* a whole garlic), cloves, mace, allspice, thyme and pepper to the water in the pot. Add also a quart of cider and boil until done. If the water in which the ham is boiled is one-half old sound cider so much the better. Let it stand in the liquor until cool. If it is to be served without baking, skin and garnish with whole cloves stuck in the fat, and such other garnishing as may suit the taste. But a ham is better if baked after boiling.

How to Bake a Ham.—Skin the ham after boiling. Lay two flat pieces of wood in the bottom of the bake pan; lay the ham on them, and cover with a batter of flour and water spread equally. Bake two or three hours slowly, according to the size of the ham, remove the crust of batter, garnish and serve. It is excellent hot or cold, and all the better for having a half-pint of claret poured over it; or it may be eaten with a sauce of which wine is the basis.

XVI. Baked Beans.

The marrow beans are really best, but the small navy beans are generally used. Put them to soak early in the evening, change the water before going to bed, and again in the morning. Parboil for two hours, or until they are tender, but will not break up. Pour off nearly all the water. Place the beans in a bean-pot—a deep pan will do if unsoldered. Score a piece of salt pork. Sink it into the middle of the beans, so it is just level with the surface, and add a very little molasses. Bake six hours, raising the pork toward the last so it may be well browned.

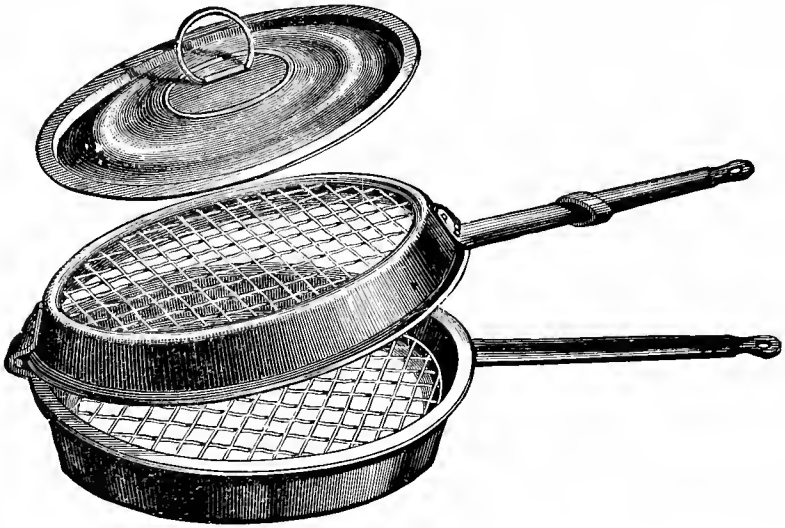
To cook beans in the camp, after boiling, a hole is dug at the foot of the fire, filled with hot coals, the bean-pot is filled around with coals and covered with hot ashes, where it remains from supper-time in the evening until breakfast the following morning—about fourteen or fifteen hours. This, in fact, is the perfection of art in cooking beans for imparting a fine flavor.

XVII. Broiling and Frying.

In broiling and frying the same principle is carried out as in roasting, but it is somewhat different from that of baking. In baking, heat is applied to all sides of the meat during the whole operation. In roasting before the fire, heat is applied alternately to every side of the meat; the same thing is done in broiling and frying.

Frying comes nearer to baking than broiling does, when the frying is done in a skillet with little fat. In broiling the meat comes into direct contact with the heat of the fire and is altogether preferable, except for ham, pork, bacon and fish, which are generally fried. The thing to do, in both broiling and frying, is to have a strong, clear fire, without smoke—hard coal, charcoal, or the coals of hard wood, are indispensable for broiling.

Now that so many excellent and cheap implements for broiling are manufactured, so that the steak, cutlets, fish, etc., may be clasped between the leaves, thus saving the handling, frying is pretty much discontinued. In fact, in frying now, the articles



BROILER AND COVER.

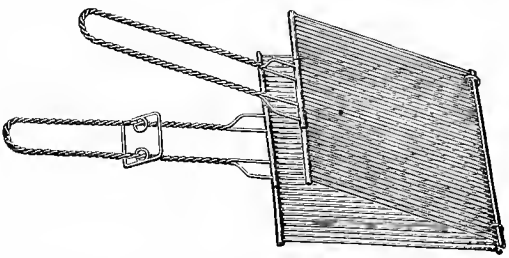
are generally seethed in very hot fat, a preferable plan to frying, unless it be dry frying. If the fat is hot enough the meat will not absorb the fat, but come out exceedingly savory.

In broiling or frying, a fork should never be used. It pierces the meat and allows the juices to escape. With the modern broiler, turning with a fork is unnecessary; but every cook should have a pair of meat-tongs for turning and handling steaks, cutlets, etc., when necessary.

The Thickness for Broiling.—Beefsteaks should never be less than half an inch thick, and if a rich, juicy broil is desired the steak should be three-quarters of an inch thick. Pork and mutton chops, veal cutlets, and lamb chops should never be more than half an inch thick, and less is better. Salt pork, ham and bacon should be cut thin. Young chickens and other birds for broiling, should be cut down the back, pressed out, and pounded or broken down perfectly flat. Flat fish and all small fish are fried whole; round fish are slit down the back. No broiled or fried meat, except beef, must be rare enough to show the blood. Mutton is often liked

slightly rare. All other meats must be thoroughly cooked through, especially fowl, pork and fish. All these meats are apt to contain germs, that unless destroyed by a seething heat, may be dangerous, as for instance, trichinæ in pork, fowls and fish.

Frying in Boiling Fat.—What we have said will fully cover the ground of boiling and dry frying. Frying, however, is nicely done in boiling fat, using enough to completely cover the article cooked. It must be very hot, so as to brown the substance properly. Meat or fish need not be entirely covered up if it be turned, but it is better to fry without turning. The fat—sweet drippings—may be used over and over again, but that used for fish should never again be used for other dishes, but the oil that meat has been fried in may be used for fish.



OYSTER BROILER.

Fried Oysters.—Select large, freshly shelled oysters, dry them in a towel, dip into egg that has been slightly whisked, and then roll in bread-crumbs or powdered cracker. Let them dry, and cook in boiling lard until a light brown; or they may be fried in a little butter by turning.

Oyster Fritters.—Make a stiff batter of eggs beaten, bread-crumbs, flour and milk, or cream; season with pepper and salt. Fry in a pan with butter or lard by dropping in a spoonful of batter, then an oyster or two according to size, and cover with more batter. Cook both sides brown by turning.

IMPROVED FRYING-PAN—HANDLE ALWAYS OVAL.

XVIII. Prepared Dishes Baked.

Oysters.—This is a nice breakfast dish. Separate the oysters from the liquor, and put some of them in a baking platter, or pan. Make a seasoning of grated bread-crumbs, pepper, salt, celery-seed and small bits of butter. Put this over the oysters, add some seasoning and again oysters until you have enough. Pour a glass of wine or sound cider over all, and add the liquor of the oysters, as much as may be necessary. Bake until hot throughout and serve immediately.

Meat Pot-Pie.—The old-fashioned way of making a pot-pie, and the only way in which the lower crust can be properly browned, is to use a thick round-bottomed pot over an open fire. The bottom and sides of the pot are lined with thick crust, and just before the pie is done the fire is increased until the crust is well browned. It cannot be made in a flat-bottomed or thin kettle. The modern way of making a pot-pie in the oven is to brown the top crust. It is the next best thing to a browned bottom crust. Chicken, game, beef and veal are the meats used.

XIX. Pastry for Meat Pies.

Many prefer a crust that is firm enough to be raised around the meat. Care must be taken that the flour is dry, and it must be sifted. Boil water with a very little lard and an equal quantity of sweet drippings or butter. While hot, mix this with as much flour as you want, making the paste very smooth and stiff, by beating and kneading. When ready, place it in a cloth or under a pan until cold. To make the form, place the left hand on the lump of crust, and with the right keep working it up the back of the hand until the proper shape is obtained. It must be thick enough to support itself.

When worked into the desired form, the meat is put in with the necessary dressing, and the cover cemented on with the white of an egg, leaving vent holes for the escape of steam. You will have difficulty in forming the paste without practice, and in reality these raised pies are more fanciful than practical. Before putting into the oven the whole must be glazed with white of eggs.

Another Way.—Take a tin, half the height of the required pie, roll the paste of a proper thickness, cut out the top and bottom, and a long piece for the outside. Butter the dish, mould the side, lay on the white of an egg where the bottom is to join the sides, drawing it down over the bottom of the dish. Lay on the bottom, pressing all firm so it may not leak. Fill the pie, put on the cover, and pinch well together. The usual way is to press the paste into a buttered tin form, take the pie carefully out when firm enough, and again put it into the oven to brown.

Brioche Paste.—Seven fresh eggs are required for ten pounds of dried and warmed flour and one pound of sweet butter; also a little compressed yeast. Put the yeast into a portion of the flour, add warm water and mix to form the leaven. Set it to rise after making a slit in the top. The leaven being ready, take the remaining flour, make a hole in the middle, put in a saltspoonful of salt and the same quantity of powdered sugar, with a little water to melt it. Slightly whisk the eggs, break the butter small, and work the whole well together by kneading and spreading alternately. Spread again, lay the leaven evenly over all, and knead and work until the whole is evenly and thoroughly mixed. When finished, flour a towel, wrap the paste in it, and put in a cold place in hot weather, or a warm place in cold weather, to have it ready for the next day.

This makes the most delicate dumplings for soups or stews, cut in shapes and fried; it is nice with braised dishes. It makes the best case for lobster or other

patties, and is an excellent side-dish, cut and fried in shapes. It may be boiled in cup shapes and served with asparagus, cut small and heaped on top with white sauce around it. In fact, there is an endless variety of uses to which the cook may put this paste; the only drawback is, it is troublesome to make.

Light Plain Paste.—Take one pound of flour, six ounces of lard and ten ounces of butter. Rub the lard into the flour, which must be thoroughly dry, work into a smooth paste with only a little water. Roll out thin, press the butter in a cloth to absorb the moisture, put the butter in the center of the paste, fold and press lightly down and roll very thin, dredging the board with a little flour. Fold in three laps and roll and set it in a cool place for a short time. Give it two more workings at intervals; fold again and it should be ready for use. This will make a good light paste for almost any purpose.

Crusts with Melted Fat.—These are made by pouring the melted fat into the flour and mixing until all is fine, using one egg to each pound of flour. The proportions are: Flour one pound, drippings of lard or butter, six to twelve ounces—according to how short it is wanted—and one egg.

Potato Crust.—An excellent crust is made with potatoes. Peel, boil and pass through a sieve, twelve potatoes. The other ingredients are: A gill of cream, two heaping tablespoonfuls of butter, a teaspoonful of salt, and enough flour to form the paste.

XX. Ingredients for Meat Pies.

For meat pies take a dozen slices of fried pork cut in pieces, together with the beef, veal or chicken, and stew all together in only water enough to form the gravy. Peel and slice potatoes and add them to the stew. Let the crust form the bottom, top and sides of the dish. Then form alternate layers of meat and crust, until the whole is finished, seasoning each layer of meat properly. Then pour on the liquor the meat was cooked in, until it just covers all; put on the top crust, and bake until the bottom crust is done and the top brown. If the liquor dries down, more must be added, or else water, in either case, boiling hot.

Pot-Pie of Fowl.—A pie may be made of chicken or wild fowl. The yolks of six hard-boiled eggs to each fowl may be stirred in.

Chicken Pie with Rice.—This may be made with or without crust. If without crust, line the dish with slices of boiled ham; cut up the boiled chicken, pour over it the gravy or melted butter, and fill in the interstices with boiled rice. Cover the top thickly with the same. Bake about three-quarters of an hour.

Giblet Pie with Oysters.—Take the giblets of two chickens or of a turkey; stew until nearly done, and cut into inch pieces. Line the pan with a rich paste, mix the giblets with a quart of oysters, adding liquor enough to make the pie juicy. Add flour or rolled cracker enough to thicken it somewhat; also butter, pepper and salt; cover with crust, and bake until the top is brown.

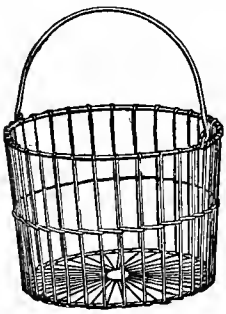
Fish and Oyster Pies.—Fish, eels and oysters are made into pies. The

seasoning for these is generally high, and includes various spices, parsley, thyme, basil and the yolks of hard-boiled eggs. A modification by which these are baked in rich gravy or stock, is generally preferred by American palates. Any fish may be used, but the hard-fleshed fish are preferred.

XXI. Dishes of Eggs.

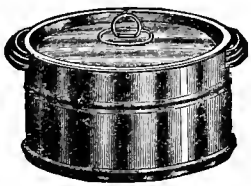
Many dishes are made of eggs. Broken in water just simmering, they are called poached eggs.

Fried Eggs.—They are fried in hot lard or oil, first being broken into a dish and carefully turned into the frying-pan. While cooking, turn the hot fat over the tops of the eggs with an iron spoon to cook the tops, or turn them and fry both sides if this way is liked. They are nice boiled in the shell, three minutes by the watch, or somewhat less if wished very soft.



VEGETABLE OR EGG BOILERS.

OMELET-PAN.



STEAMER.

Scrambled Eggs.—They are scrambled by breaking them into a hot frying-pan, containing only enough butter to thoroughly grease it, and constantly stirring the eggs until done. Of course, whatever the way of cooking, they must be properly seasoned with pepper and salt.

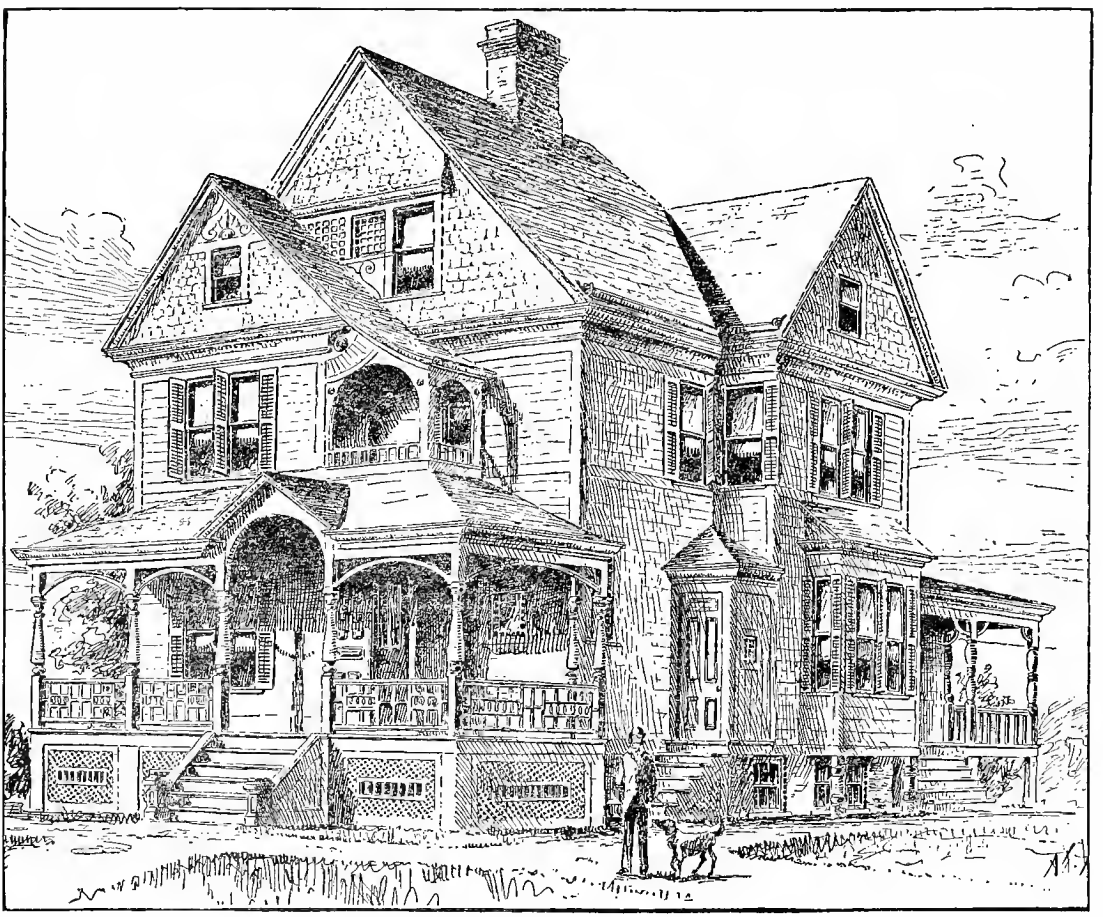
Baked Eggs.—Break the eggs carefully into a dish, so the yelks will not be broken. Turn them into a granite-ware pan well buttered, season with pepper and salt, and drop a small piece of butter on each egg. Set in a hot oven and bake until the whites are set.

Omelettes.—Eggs are not to be beaten for an omelette. If a soufflé is desired, they are beaten. For an omelette, they are stirred until the yolks and whites are properly mixed, one teaspoonful of cold water being used to each egg. The omelette takes its name from the flavoring used, parsley, ham, cheese, etc., either of which must be chopped fine; the material in which they are fried must be the sweetest butter. The butter being hot, pour the stirred eggs, and other material if used, into the omelette-pan, shaking the pan occasionally, as the mass sets, so it will not

burn. If desired browned on both sides, turn; or when done, if fried only on one side, fold or roll together lightly, and garnish the top with bits of parsley.

XXII. Steamed Dishes.

Oysters, many vegetables, especially potatoes, puddings and various prepared dishes are steamed. This is simply utilizing the action of steam instead of hot water to break down the tissue and render the substance palatable. The articles are placed in a vessel with a perforated bottom, and fitting tight upon a pot. The lid must also be tight so as to allow some pressure of steam. An excellent form of steamer wherein the cover fits down upon a projection instead of over the side is shown in the illustration.



NINE-ROOM RESIDENCE.

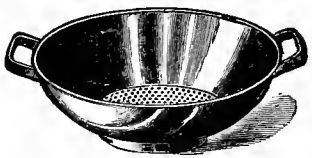
CHAPTER XX.

SAUCES, SALADS, PICKLES AND CONDIMENTS.

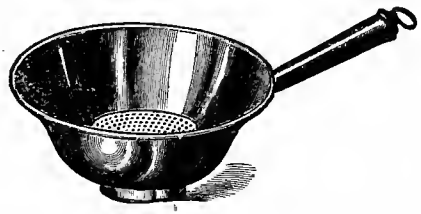
I. SAUCES AND GRAVIES.—II. SALADS AND THEIR DRESSING.—III. VARIOUS MADE DISHES.—IV. PICKLES, CATSUPS AND CONDIMENTS.—V. LEAVES FOR FLAVORING.—VI. SOUR PICKLES—CUCUMBERS.—VII. CHOW-CHOW.—VIII. PICCALILLI.—IX. SWEET PICKLES.—X. CATSUPS.—XI. CONDIMENTS.—XII. FLAVORED VINEGAR.—XIII. STRAWBERRY ACID.

I. Sauces and Gravies.

THE French have a saying that the English have but one sauce—melted butter. This may have been measurably true once, but now the English and the Americans draw upon the products of every climate to please their palates. Our sauces are numerous, and it must be confessed, many of them are of little account; others are expensive and troublesome to prepare. The most costly and elaborate are now sold by grocers and purveyors, and are bought ready-made in sealed cans. However the sauce is prepared, the utensils must be clean, and a wooden spoon should be used for stirring. Melted butter, stock, bread sauce, white sauce and brown sauce are the bases of the principal sauces.



SOUP OR SAUCE STRAINER.



GRAVY STRAINER.

Melted Butter.—It is made in the relative proportions of two ounces of butter, two tablespoonfuls of water, and a little flour dredged in, prepared over a hot fire, and shaken back and forth. Another good way of making is to rub two tablespoonfuls of flour into a quarter of a pound of butter, adding five teaspoonfuls of water; set the sauce-pan containing it in a vessel of water kept boiling until it simmers.

Sauce for Fish and Fowl.—The melted butter sauce makes a good condiment for fish by adding hard-boiled eggs, chopped fine, and for boiled fowl, by adding chopped oysters when it is simmering.

Egg Sauce.—This may be made either with melted butter or with white sauce. Five or six hard-boiled eggs, cut into small slices, using only half the whites, are put into a sauce-pan, to half a pint of melted butter or white sauce, with a little cream, all poured onto the eggs hot.

Good White Sauce.—This is made by taking stock or the liquor in which the fish, flesh or fowl has been cooked, a little flour, pepper and salt. Turn in two beaten eggs, and let the whole come to a boil, stirring constantly. Or it may be made with one pint of milk, a small onion, a small head of celery and a little parsley, white pepper and salt, and two ounces of butter. The butter is melted in a sauce-pan; dredge the flour slowly in until mixed. Previously, the milk, herbs, pepper and salt, must have been cooked together in a "bain marie," or some vessel placed in another of boiling water. Stir the milk slowly in, then the well-whisked egg, stirring all the while. When it simmers it is done.

Another Good White Sauce.—Boil in a sauce-pan, half-pint of water, two cloves, fifteen pepper-corns and a blade of mace. Add two anchovies chopped fine, a quarter of a pound of butter, a little flour and a pint of cream. Let it boil three minutes, stirring it constantly.

Brown Sauce.—Put two ounces of butter into a stew-pan, with a quarter of a pound of lean bacon or ham cut fine, and two pounds of lean beef cut into strips. Add a little water, two cloves, pepper, salt and one bay-leaf. Set it over the fire, stirring constantly, until it is brown and rich. Then add two quarts of water, and when it boils, let it simmer slowly for an hour and a half. Strain through a sieve, and it is ready for use.

Sauce for Roast Meat.—A good sauce for roast meat may be made in ten minutes, with a quarter of a pint of water, the juice of a lemon strained, a sprig of parsley chopped fine, an ounce and a half of butter, all seasoned with white pepper and salt. Set the whole over the fire in a glazed sauce-pan and keep it there until it is just ready to boil; then serve. This may be varied by adding two tablespoonfuls of nasturtiums or capers. It may also be made with white vinegar, in place of the lemon; or the flavoring may be used with the gravy sauce usually served with the meat.

Wine Sauce, for Roast Game.—Take a pint and a half of jelly, three-quarters of a pound of butter, three tablespoonfuls of brown sugar, and half as much ground allspice, and a quart of port wine. Stew together until thick. This may be used for any roasted meats.

Onion Sauce.—Many people are fond of a sauce of onions, which are healthy, and to most palates agreeable. If it were not for the unpleasant odor they give the breath, onions would be universally used both as food and flavoring. A sauce is made by boiling the onions, until tender, in milk and water. Drain and chop the onions fine, adding pepper and salt. Pour drawn butter over them, and add milk or cream. When the whole comes to a boil, the sauce is ready.

Cold Meat Sauce.—A good sauce for cold meat is made by beating the yolks of three eggs, and adding a wineglassful of jelly cut up. The seasoning is made with a tablespoonful each of flour and mustard, softened with vinegar. Put the whole in a sauce-pan with a tablespoonful of butter and half a teacupful of vinegar. Boil, stirring constantly until thick. Any solid pickle, like cucumber, may be chopped fine, and stirred thoroughly in when the sauce is cold.

Another Sauce for Cold Meat.—Take equal quantities of ripe tomatoes and young okras; chop the okras fine, skin the tomatoes, and slice one onion. Stew all together very slowly until tender, and season with half a tablespoonful of butter and a little cayenne pepper and salt.

Sauce of Many Names.—A sauce that goes by the name of the flavoring added, as caper, mushroom, chopped cucumber, hard-boiled eggs, and various herbs, is made by mixing together two large tablespoonfuls of butter and a tablespoonful of flour: put into a sauce-pan, and add two cups of broth or water; set on the fire, and when thick add of the articles mentioned to suit the taste; salt; take from the fire, add the yolk of an egg, beaten, and serve. Thus you have cucumber, egg, herb, or mushroom sauce.

Sauce for Fowl.—Put half a pint of veal or chicken broth into a stew-pan, with a wineglassful of port wine, the juice of a lemon and the juice of an orange. Season with pepper and salt, boil for five minutes, pour over the fowls and serve.

II. Salads and their Dressing.

THE value of a salad is said to be in the dressing. However this may be, most people like salads; and yet very few know how to prepare them. Salads may be called purely luxuries. They certainly are elegant additions to any table, and most appetizing.

Proverbial Salad.—The Spanish have a proverb that four persons are necessary to make a good salad: A spendthrift for oil, a miser for vinegar, a barrister for salt, and a madman to stir it up. Vegetables for a salad must be fresh and crisp. Those kept fresh by soaking in water are always ruined. If they must be kept, lay them between folds of damp cloth. They should be young and well blanched. After washing, dry in a cloth before putting them in the salad bowl. They should be eaten soon after being prepared. Lettuce, cabbage, endive, celery, water-cress and cucumber are the principal vegetable ingredients for salads; beet-root, hard-boiled eggs and tomatoes are used for the garnishing. Mayonnaise sauce is necessary for all elaborate salads of meat or cooked vegetables. It is also a good foundation for all cold sauces.

SALAD WASHER.

Mayonnaise Sauce.—For half a pint of sauce, put the yolk of an egg in a basin, with half a tablespoonful of tarragon or other flavored vinegar, and a tablespoonful of pure vinegar, with a little salt and pepper. Mix these thoroughly with a wooden spoon. Then add oil, drop by drop, mixing thoroughly. Never add more until the first is well mixed. When about forty drops are mixed, the quantity added may be a teaspoonful at a time, until four ounces are added. Then taste, and add more vinegar, pepper and salt, if necessary. If you like it, a little eschalot, or onion and parsley, thoroughly mixed, may be added.

French Vegetable Salad.—Boil equal weights, separately, of the tender tips of asparagus, string beans, green peas, carrots and turnips. Dry them in a clean cloth, and when cold cut into small squares. These should be arranged on a dish, the beans in the bottom and center. Then, around them, in equal rows, the carrots, peas, turnips and, last, the asparagus. If there are vegetables enough, proceed as before, and over all sprinkle finely minced chervil, tarragon, burnet, chives and garden cress, all having been first blanched, strained, cooled and dried in a cloth. If you have not these, substitute others of a similar character. Serve with Mayonnaise sauce. If the vegetables are fresh, young and, of course, tender, it makes a delicious dish.

Salad of Meat, Fowl or Fish.—The cooked cold meat, chicken, game, fish or lobster, is to be cut into small scallops or pulled to pieces, and dipped into Mayonnaise sauce, and the lettuce well blanched as well as the endive. Prepare these and water-cress by washing and drying in a cloth. Break into pieces of an inch in length. Mince a sprig of chervil, two leaves of tarragon and a little sorrel. Peel and slice a fresh cucumber and a boiled red beet. Mix all these together thoroughly, make a foundation of the vegetables, then a layer of the fish, flesh or fowl, etc. So continue until you have the whole complete, saving some cucumber and beet-root for the outside of the dish. Garnish with hard-boiled eggs, properly cut; also, with jelly or olives. Serve with Mayonnaise sauce, from a boat or other suitable vessel.

Lettuce Salad.—Every vegetable salad should have a good paste. To make this requires care. Put the yolks of two boiled eggs into a dish with a teaspoonful of dry mustard and a tablespoonful of perfectly sweet olive oil, with enough pepper and salt to season. With a wooden spoon work this to a perfectly smooth paste. Then gradually add three tablespoonfuls more of oil, two of vinegar, and mix to the consistency of cream. Add two or three leaves of tarragon and a small eschalot, or one small white onion finely minced; also the whites of the two eggs cut in very small slices. Then add the lettuce and some water-cress, broken into inch pieces. When all is thoroughly mixed with the sauce, serve. We have given all the ingredients of a perfect lettuce salad. They may be all used or not, according to the taste. The French rub the dish in which it is sliced with garlic, but ours is not a garlic-eating nation.

Another Salad Dressing.—Here is a simple one. Take the yolks of four eggs, beaten, one teaspoonful of sugar, salt-spoonful of cayenne pepper, two teaspoonfuls of made mustard, six tablespoonfuls of salad oil and five of celery or other flavored vinegar, Mix all these thoroughly, put in a saucepan and boil three minutes with constant stirring. When cold pour it over the chicken or other salad.

Potato Salad.—Boil and mash the potatoes fine and smooth, and season well with butter, pepper, salt and a little cream. Use three hard-boiled eggs to each quart of potatoes. Chop the whites fine, and work the yellows smooth with mustard, a trifle of sugar, pepper and salt, according to taste, with only enough vinegar to moisten the whole. When thoroughly mixed, including the whites of the eggs, put a layer

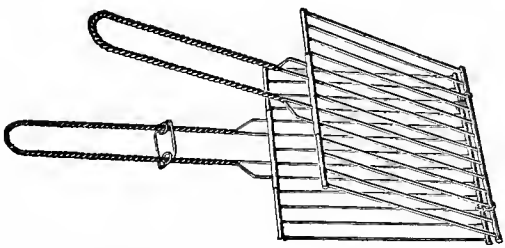
of the mashed potatoes in a flat-bottomed dish; drop the dressing in spots over the potatoes and so proceed until the whole is finished, with a layer of potatoes, nicely smoothed over the top, and so arranged that the salad will be crowning at the top. Then brown the whole in the oven and garnish.

Oyster Salad.—For a can of cove oysters, take a teacup half full of cream, a heaping tablespoonful of butter, a teacupful or less of vinegar, a teaspoonful of made mustard, cayenne or black pepper, and salt and sugar to suit. Whisk the eggs thoroughly; mix in the other ingredients; put in a saucepan; set this in a vessel of boiling water, and cook until the whole is thick. Use any flavoring you like, and some pounded cracker. Chop the oysters fine, pour over the dressing, mixing all together.

Cole Slaw.—To make cole slaw, take one heaping teaspoonful each of mustard and salt, two tablespoonfuls of cream, one tablespoonful of butter, three tablespoonfuls of sugar, two-thirds of a cup of vinegar, yolks of two eggs, well beaten; stir all together and set on the fire, stirring constantly until it thickens, then pour on chopped cabbage.

III. Various Made Dishes.

THE talent of the cook may be employed in preparing many nice dishes from remnants that are too often thrown away. The stew-pan, the saucepan, the gridiron, the omelette-pan and the toasting-iron come in well here into play. These may be called dishes of taste and economy.



TOASTER AND LIGHT BROILER.

An Economical Dish.—Take the remnant of a cold boiled leg of mutton, or of a roast of beef; shave it into thin slices; season, and add, if you like it, an onion chopped fine, or a pinch of sweet herbs. Put this on a baking-dish, and pour over the gravy, if you have any; if not, a little water, butter and flour. Then take hot boiled potatoes; mash fine; add a little milk and salt, or butter, to soften them into a smooth paste, which lay over the meat. Put the dish in the oven, and bake a nice brown.

Potato Croquettes.—Peel, boil and mash a quart of potatoes, mix with them the yolks of four eggs and two ounces of milk; set on the fire, stir for two minutes, spread in a dish to get cold, or leave over night, if designed for breakfast, in which case, a little milk may be added to moisten their dryness; mix thoroughly, divide into tablespoon parts, shape them, roll in bread-crumbs, dip into beaten whites of eggs, roll in bread-crumbs again, and fry in hot fat. Take off when done, drain, dish and serve immediately. Shaped flat, they are "croquettes *a la duchesse*."

Chicken Croquettes.—Take the remnants of cold chicken and chop the meat fine. Also chop an onion for each chicken. Fry the onion in a little butter, adding

half a spoon of flour; stir a minute, then add the chopped chicken and a gill of broth, salt, pepper and nutmeg. Stir for two minutes. Put all back on the fire, stirring gently. Spread the mixture on a dish, and put it away to cool. When cold, stir the top well in with the rest, and if very dry, add a little broth. Divide into parts on the paste board of about a tablespoon to each. Have bread-crumbs on the board; make the parts round, dipping each one into beaten eggs, then into the bread-crumbs, and fry in hot lard. Serve hot. All kinds of meat may be made into croquettes after the same manner.

Fried Bread.—Cut dry bread into slices, dip it in water, and fry in hot lard or gravy, and butter. Fry until nicely browned, then pour cream and eggs well beaten over it. Let it fry to the bread and serve hot.

Relish for Breakfast or Lunch.—Take a quarter of a pound of good, fresh cheese; cut it up in thin slices and put in a spider, turning over it a large cupful of sweet milk; add a quarter of a teaspoonful of dry mustard, a dash of pepper, a little salt, and a piece of butter as large as a small egg; stir the mixture all the time. Take three Boston crackers or soda biscuits, finely powdered or rolled; sprinkle them in gradually; as soon as they are stirred in, turn the contents into a warm dish and serve.

Boiled Beans.—Put the dry beans in cold soft water, and let them soak three or four hours. Then put them in cold water—two quarts of water to one quart of beans, adding a tablespoonful of salt—bring them to a boil, and let them simmer until tender, say two, or two and a half hours. Pour the water away from them; let them stand by the side of the fire, with the lid of the saucepan partially off, to allow the beans to dry, then add an ounce of butter for every quart of beans, and seasoning of pepper and salt.

Side-Dish of Eggs.—Cut hard-boiled eggs in half, the long way. Take out the yolks and mix them with bread-crumbs, salt, pepper and butter. Put them back in the whites. Set the halved eggs in the pan, with the yolks up, and bake until the yolks, but not the whites, are browned.

Stewed Tripe.—Soak the cleaned tripe in salt water for several hours. Then boil until quite tender. When cool, cut into small strips, dredge thoroughly with flour, and cook in a stew-pan with butter until hot. Pour in half a pint of cream, stir until thickened, and serve.

Croquettes.—Meat, chicken or game croquettes are made as follows: Chop the meat fine, and with it allow three teaspoonfuls of chopped parsley to each pound of meat or fowl; add the same quantity of onions chopped fine if you like them. Add salt, pepper and mace to taste. Make a panada, with but little water, of half a pound of bread to each pound of meat. Butter the bread well. Break four eggs, add a grated nutmeg, and beat meat and eggs thoroughly. Then add the panada, mix, add three tablespoonfuls of cream, and work the whole thoroughly together. Roll into proper shapes, dip in white of egg, and then in bread-crumbs, and fry in boiling lard.

Salmon Croquettes.—Salmon or other fish is made into croquettes, by mixing the cooked fish, hot mashed potatoes, the yolks of eggs, and bread-crumbs or pulverized cracker together. Form them into tasty shapes, dip into egg, dredge them with cracker dust and fry in boiling lard.

Rice Croquettes.—Boil rice until it is thoroughly done, and dry. To every half-pound of rice, allow two tablespoonfuls of grated cheese, one teaspoonful of mace, and butter to moisten it. Chop six tablespoonfuls of the breast of boiled or roast chicken or turkey and the soft parts of six large oysters, a little parsley, a grated nutmeg, and the yellow rind of a lemon. Moisten with cream so that all may be thoroughly mixed. Then take a portion of the rice the size of an egg, flatten it and in the center put a dessert-spoonful of the mixture and close the rice around it; cover with the whisked yolk of egg, roll in pulverized cracker, brown in boiling lard and serve hot.

Sandwiches.—Chop cold boiled ham very fine, and mix it with the yolks of eggs (beaten), a little mustard and pepper, and spread on very thin slices of bread, buttered on the loaf; trim off the crust, and cut into squares.

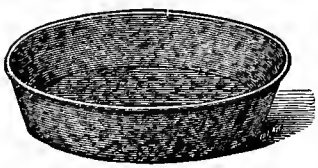
Minced Liver.—Cut liver into small pieces and fry with salt pork; cut both into square bits, nearly cover with water, add pepper and a little lemon-juice; thicken the gravy with fine bread crumbs.

Fried Potatoes with Eggs.—Slice cold boiled potatoes and fry in butter until brown; beat up one egg for each person to be served, and stir them into the mess; do not leave them a moment on the fire after the eggs are in, for if they harden they are not good.

Macaroni and Cheese.—Boil macaroni until tender; butter the bottom of a pudding-dish, and put in a layer of macaroni, then a layer of grated cheese; season with butter, pepper and salt; then another layer of macaroni, and so on, finishing with a layer of cheese; cover with milk and bake forty minutes.

Parsnip Fritters.—Boil in salted water until very tender; then mash, seasoning with a little butter, pepper and salt, add a little flour and one or two eggs, well beaten; make into small balls or cakes and fry in hot lard.

Timbale of Potatoes.—Cook, drain, mash, and pass through a fine sieve two quarts of Irish potatoes; put this in a saucepan, with six ounces of butter, two whole eggs, the yolks of six eggs, salt, pepper, nutmeg and a little sugar; have a plain two-quart timbale mould, well buttered and sprinkled with fresh bread-crumbs; put the preparation in it, with a little more bread-crumbs, and bits of butter on the top; bake for half an hour in a moderately hot oven; before serving, pass the blade of a knife between the potatoes and the mould, turn over carefully, and in a few minutes take the mould off and serve.



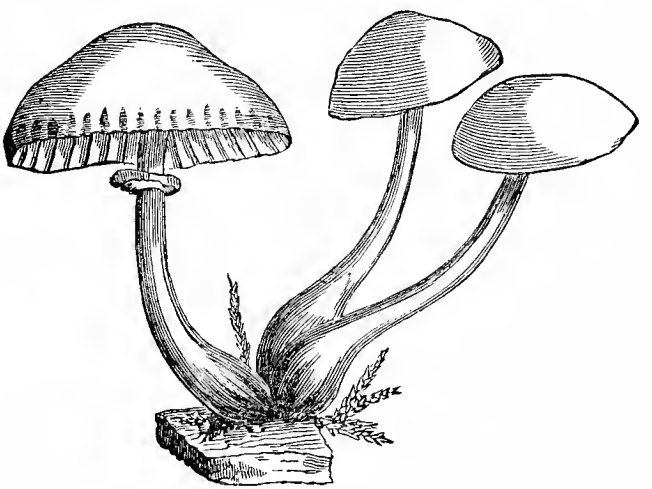
PUDDING OR TIMBALE PAN.

Duchesse Potatoes.—Take eight large potatoes, boiled and mashed fine, one tablespoonful of butter, the yolks of two raw eggs, a little salt; stir all together over

the fire, then set it away to cool. When quite cold, roll it on a board with flour to keep from sticking. Make it in cake or any form you wish. Take the white of the egg, beat with a little water, dip in the potato and roll in bread or cracker crumbs. Fry in hot lard.

Dried Beef Stewed.—Heat milk and water (about half of each), and thicken with a beaten egg and a little flour; when boiled add the beef, sliced as thin as possible, and remove from the fire at once; if the beef is very salt it will need freshening in a little hot water before going into the gravy, but if not it will season it without being freshened.

French Stew.—The French have a way of cooking tough meat, called "Daube," as follows: Season a thick steak with salt and pepper, and fry slowly in a little lard. Turn it often, so that both sides may be cooked alike and equally browned. When well browned, put in a good-sized porcelain-lined kettle, add a small quantity of water, half a sliced onion, some minced parsley and thyme, thicken with a spoonful of flour, cover close and leave it for an hour on the back of the stove where it may simmer slowly; after this has been done add a pound can of tomatoes, then let the "daube" cook about two hours, or until the meat is ready to fall to pieces.



MUSHROOMS—GENUS AGARICUS.

Testing and Cooking Mushrooms.—Peel off the outer skin, break out the stem, and set the cap, top down, on a hot stove. In the spot where the stem formerly stood put a little salt, and, if desired, a small bit of butter. Scatter some salt over the gills. When the butter or salt melts, the cooking is done; and as soon as it is cool enough the fungus should be eaten, carefully saving the juice. Some fungi that do not seem particularly delicious when thus cooked, will, when slowly stewed with a little butter, and flour dredged in, with salt and pepper, make most delicious stews,

Agaricus campestris is the one generally raised, but all the mushrooms, cantharellus, marisimus, boletus, indeed all of the edible fungi named, will stew together, and form a dish that, alone or as an entrée, cannot be surpassed in delicacy of flavor and gastronomic satisfaction.

In testing new fungi, one eats a little of the cap with common salt to ascertain whether it tastes good, and whether it affects the fauces of the throat disagreeably; when a burning or stinging sensation accompanies or follows the swallowing, eat no more but take a copious dose of common salt, which generally neutralizes the poison. Some species, unpleasant or slightly injurious when raw, lose their harsh qualities in cooking; but as there are so many that are delicious, it is well to give up the doubtful kinds.

IV. Pickles, Catsup and Condiments.

Pickles are any vegetables, fruits or other substance preserved in vinegar. Sweet pickles are preserved with vinegar, sugar and spices. Catsups are, in some sense, liquid pickles. The juices of the vegetables and vinegar compose the catsup with the addition of spices. A condiment is something to give zest to dishes, or to add to, or bring out flavor. Leaves are useful in flavoring; those of herbs are well known; many common varieties should be better known. Peach leaves and those of the laurel contain the virtue of bitter almonds, itself a form of prussic acid, a deadly poison when concentrated, but harmless in small quantities.

V. Leaves for Flavoring.

One of the most useful and harmless of all leaves for flavoring is that of the common syringa. When cucumbers are scarce these are a perfect substitute in salads or anything in which that flavor is desired. The taste is not only like that of cucumbers, but identical—a curious instance of the correlation of flavors in widely different families. Again, the young leaves of cucumbers have a striking likeness, in the way of flavor, to that of fruit. The same may be affirmed of carrot tops, which are as like carrots in taste as may be. In most gardens there is a waste of celery flavor in the sacrifice of the outside leaves and their partially blanched footstalks. Blanched celery is cut up into soup, when the outside leaves would flavor it equally well or better. The young leaves of gooseberries added to bottled fruit give a fresher flavor and greener color to pies and tarts. The leaves of the flowering currant give a sort of intermediate flavor between that of black currants and red. Orange, citron and lemon leaves impart a flavoring equal to that of the fruit and rind combined, and somewhat different from both. A few leaves added to pies, or boiled in the milk used to bake with rice, or formed into crusts or paste, impart an excellent flavor. In fact, leaves are not half so much used for seasoning purposes as they might be.

VI. Sour Pickles—Cucumbers.

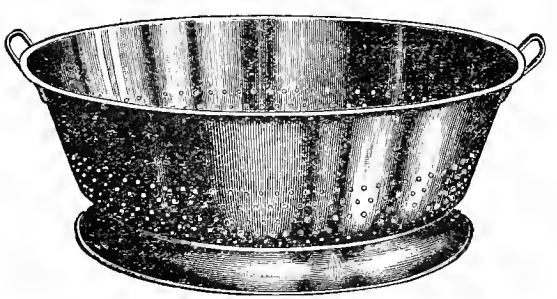
As the cucumbers are gathered, pack them down in any suitable vessel with salt enough to make a strong brine, for which the cucumbers will usually furnish moisture

enough; keep them under by placing over them a follower, fitting the inside of the barrel and weighted sufficiently to press firmly upon them. They may remain thus until wanted for the table. Then soak them in water until fresh, changing it as often as necessary. Pack them in jars, and pour over them scalding vinegar, seasoned to suit the taste with cloves and other spices, but if it is desired to have them of the fashionable and deleterious green color, they should be just scalded in a brass kettle, with water and a little alum to harden them. The verdigris which is formed during the act of scalding imparts the fashionable tint and the process is continued until the desired green color is reached; after which, pack as before directed, with hot vinegar. If this greening process is carried too far, the pickles become absolutely poisonous—sometimes fatally so. Sensible persons generally take their pickled cucumbers without this poison, and if not exposed to the light, ungreened pickles do not fade much. Cucumbers for pickles should never exceed over three inches in length. The smaller they are the better.

Quick Pickles.—Take small cucumbers of a uniform size, wash, put in a porcelain kettle, cover with cold water, add a little salt; set it on the stove, let it heat gradually and boil five minutes; then drain off all the water; add good vinegar; to one gallon of vinegar add one cup molasses, one tablespoonful cloves, and the same of cinnamon; let boil five minutes; remove to an earthen or stone dish; pour over them the hot vinegar; cover tight; when cold, they are ready for use.

Indian Pickle.—To each gallon of vinegar (cold) add half a pound of mustard, six ounces of turmeric, a handful of salt, and a little grated ginger; boil the vinegar and spices together, and let the mixture cool. Boil or scald the vegetables with vinegar, taking care to have among them a little garlic and onions; put them in your jar, and pour on the pickle. Afterward put in the jar a bag containing a quarter of a pound of ginger, one ounce of long red pepper pods, one of black pepper, one of cloves, and half an ounce of cayenne. If this is too hot for the taste, omit the cayenne to suit.

Pickled Red Cabbage.—Select sound red cabbages, and to each quart of vinegar, add half an ounce of ginger, well bruised, one ounce of whole black pepper, and, when liked, a little cayenne. Take off the outside leaves, cut in quarters, remove the stalks, and cut it across in very thin slices. Lay these on a dish, and strew them plentifully with salt, covering them with another dish. Let them remain for twenty-four hours, turn into a colander to drain, and, if necessary, wipe lightly with a clean, soft cloth. Put them in a jar; boil up the vinegar with spices in the above proportion, and when cold, pour it over the cabbage. It will be fit for use in a week,



COLANDER.

but if kept for a very long time, the cabbage is liable to get soft and to discolor. To be really nice and crisp, and of a good red color, it should be eaten almost immediately after it is made. A little bruised cochineal boiled with the vinegar, adds much to the appearance of this pickle. Tie a bladder over the top of the vessel in which it is kept, and keep in a dry place.

Pickles Without Vinegar.—In places where vinegar cannot be readily obtained, cucumbers and other articles for pickling may be made sour as follows: Take one quart of good alcohol to four quarts of water; put the cucumbers in fresh from the vines. Wipe them first with a wet cloth, or wash and drain them. Put in a warm place until fit for the table, then keep them in a cellar, or a cool place. They remain hard and green; and are always ready for the table.

Green Pickles, Natural.—Heat together one gallon of water to each two pounds of pure salt; pour this scalding hot over the washed cucumbers; at the end of three hours pour off and cover with scalding hot, sound cider vinegar. At the end of three days pour this off and scald the cucumbers in fresh vinegar. They will be naturally greened.

VII. Chow-Chow.

To each two quarts of small green cucumbers, or green tomatoes, and the same of cabbage, allow two dozen small onions and half a dozen green mango peppers. Sprinkle the onions or tomatoes with salt, also the cabbage, separately. At the end of six hours press out the water. Cut the onions in half, pour boiling water over them and let them stand for a little while. Cut the green peppers into inch-square pieces, and the cabbage and the tomatoes into pieces of suitable size. The tomatoes, if small, need not be cut. Mix all together. Then, to one teacupful of ground mustard add two cups of white mustard-seed, three tablespoonfuls of turmeric, three of celery-seed, one of mace, one of cayenne pepper and one of ground cinnamon, well mixed. Add boiling vinegar enough to cover. The vinegar should be sweetened with one pound of sugar to cover the whole pickle.

A Better Chow-Chow.—Take the white part of one head of cabbage, two medium heads of cauliflower, one quart of string beans, one quart of very small cucumbers, six roots of celeriac, six mango (sweet) peppers, one quart of small white onions and two quarts of green tomatoes. Boil each of these articles separately—except the cucumbers, which must be scalded in vinegar—until just done, but not soft. The cauliflower may be pulled apart, piece by piece, and the rest of the vegetables cut into suitable pieces, rather fine. If the cucumbers are not very small, they may also be cut; but if small, pack all the ingredients in a jar in regular layers, or mixed, so some of each may be taken out together. Then prepare the following pickle: Two gallons of strong cider vinegar, four ounces of mustard, four ounces white mustard-seed, a pot of French mustard, one ounce of cloves and two ounces of turmeric. Put the spices and vinegar into an enameled kettle, and when they come to a boil, pour over the vegetables. A pound of sugar and any spices liked may be

added to the pickles, and any vegetables may be added to or omitted, if you keep the proportions correct. The vinegar must cover the whole completely, and it is a good plan to place a follower in the jar, to keep the chow-chow submerged. Chow-chow may be made by salting, draining, cutting into proper pieces and then scalding the vegetables in weak brine, packing and pouring over the dressing or pickle. Small martynias, nasturtiums, okra, Chili pepper, very young radish pods, or anything of the like kind add to the value—because to the variety—of chow-chow, but according to the addition of Chili pepper, omit the mango pepper.

Tomato Chow-Chow.—Slice one peck of green tomatoes, six green peppers, one onion, strewing a cup of fine salt over them. After standing one night, turn off the water. Put them in a preserving kettle, with vinegar enough to cover them, add one cup of sugar, one cup of grated horseradish, one tablespoon of whole cloves, one of ground cinnamon. Stew slowly until perfectly soft.

Imitation Chutney.—Indian chutney is a compound of mangoes, Chillies and lime-juice, with some portion of other native fruits, such as tamarinds, etc., the flavor being heightened by garlic. For family use the following recipe will be found suitable: Chillies, one pound to one and a half pounds; apples, one pound; red tamarinds, two pounds; sugar candy, one pound; fresh ginger-root, one pound; garlic, one-half pound to three-fourths of a pound; sultana raisins, one and a half pound; fine salt, one pound; distilled vinegar, five bottles. The Chillies are to be soaked for an hour in the vinegar, and the whole ground with a stone and muller to a paste.

Another recipe which may be depended upon for making an excellent chutney is as follows: One pound salt; one pound mustard-seed; one pound stoned raisins; one pound brown sugar; twelve ounces garlic; six ounces cayenne pepper; two quarts unripe gooseberries, and two quarts best vinegar. The mustard-seed should be gently dried and bruised, and the sugar made into a syrup with a pint of the vinegar; the gooseberries dried and boiled in a quart of the vinegar; the garlic to be well bruised in a mortar. When cold, gradually mix the whole in a mortar, and with the remaining vinegar thoroughly amalgamate them. To be tied down close; the longer kept the better.

VIII. Piccalilli.

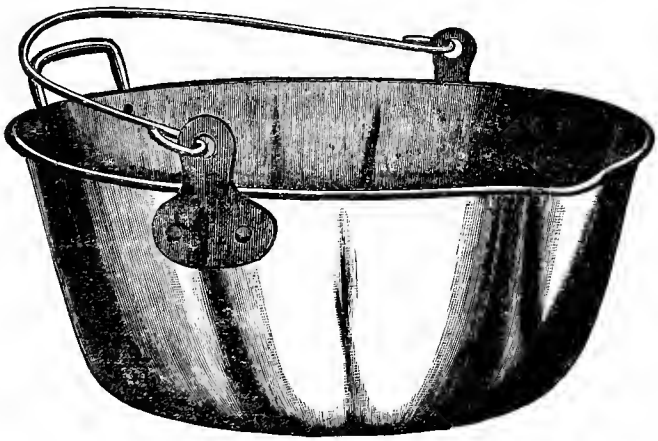
This is simply mixed pickle, chopped. It may be fairly cooked, or better, only scalded. Here is a good recipe: To a peck of green tomatoes, sliced thin, add a pint of salt. Cover with cold water and let them stand twenty-four hours. Then chop fine one head of cabbage, six onions (or not as you please) and twelve sweet peppers. Cover with scalding vinegar and drain through a sieve. Pack the mixture in a jar, mix with vinegar enough to cover the whole; add a tablespoonful each of cloves and allspice, two ounces of white mustard-seed and a pint of molasses. Let the whole come to a boil and add the vegetables, either hot or cold, preferably cold.

Mixed Pickles.—Every suitable vegetable, even melon cut in pretty shapes, may be used. All small things, like cucumbers, onions, martynia, radish pods—all

these should be small, and go in whole. Other things as cabbage, cauliflower, tomatoes, beans, etc., are sliced or cut in proper pieces. Put whatever you make your pickles of in strong brine for twenty-four hours. Drain three hours, place in a preserving kettle with eight ounces of white mustard-seed, a tablespoonful of ground black pepper and enough vinegar to just cover all, adding a saltspoonful of powdered alum. Let the whole come to a boil. Drain again, and when cold mix in half a pint of ground mustard, and cover with strong cider vinegar, adding turmeric enough to color if you like. These proportions are sufficient for three hundred small cucumbers, three heads of cabbage, the same of cauliflower, a quart of beans, the same of tomatoes, and the necessary horseradish, pepper, onions, etc.

IX. Sweet Pickles.

SWEET pickles are green, or nearly ripe fruits, prepared with spices, and the addition of a good deal of sugar to the vinegar. The general plan of preparation is alike with all, the spices and preparations of sugar being varied to meet extra acidity in the fruits, or to suit the special taste of individuals. Peaches and all soft, ripe fruits may be prepared as follows:



LIPPED PRESERVING AND PICKLING KETTLE.

Ripe Tomato and Fruit Pickles.—To seven pounds of fruit add three pounds of sugar and one quart of vinegar. Simmer them together for fifteen minutes, skim out the fruit, boil the syrup a few minutes longer, add cloves, cinnamon and other spices to suit the taste, and pour over while warm, preferably in glass jars that may be sealed. The same will apply to all mixed or other fancy pickles, since they look pretty if nicely arranged.

Sweet Ripe Pickles.—Take sound, ripe cucumbers, peel and remove the seeds, cut lengthwise into strips an inch wide. To three quarts of the pieces add three cups of vinegar and four of water; soak twenty-four hours, stirring once or twice. Put

one quart of vinegar on the fire, add one pint of sugar, a little stick cinnamon and a teaspoonful of pimento tied in a bit of cloth; scald all together· add the cucumber and boil till soft.

Sweet Green Pickles.—The green tomatoes or other fruits should be sliced, and six large sliced onions added—if they are liked—for each peck of material. Sprinkle between the layers a teacupful of salt, and let them stand over night. Drain and boil in two quarts of water and one of vinegar; drain again. The fruit must then be boiled fifteen minutes in the following pickle: Two pounds brown sugar, four quarts strong vinegar, half a pound of green mustard, two tablespoonfuls each of cloves, ginger and cinnamon, to which have been added six sliced mango peppers.

X. Catsups.

All pickles, catsups, condiments or preserved fruits, must be kept in a cold (not freezing), dark place. Catsup is a semi-liquid condiment, and is made of tomatoes, green walnuts, mushrooms, or similar substances that will impart a pleasant flavor.

Tomato Catsup.—The tomatoes must be fresh and fully ripe. Scald them and press through a sieve that will retain all the seeds and skins. To each gallon thus prepared, when cold, add four tablespoonfuls of salt, three of ground mustard, two of black pepper, one of allspice, half as much cloves, and half as much cayenne pepper; also a pint of the strongest cider or wine vinegar. Simmer the whole together for four hours. Bottle and cork tight.

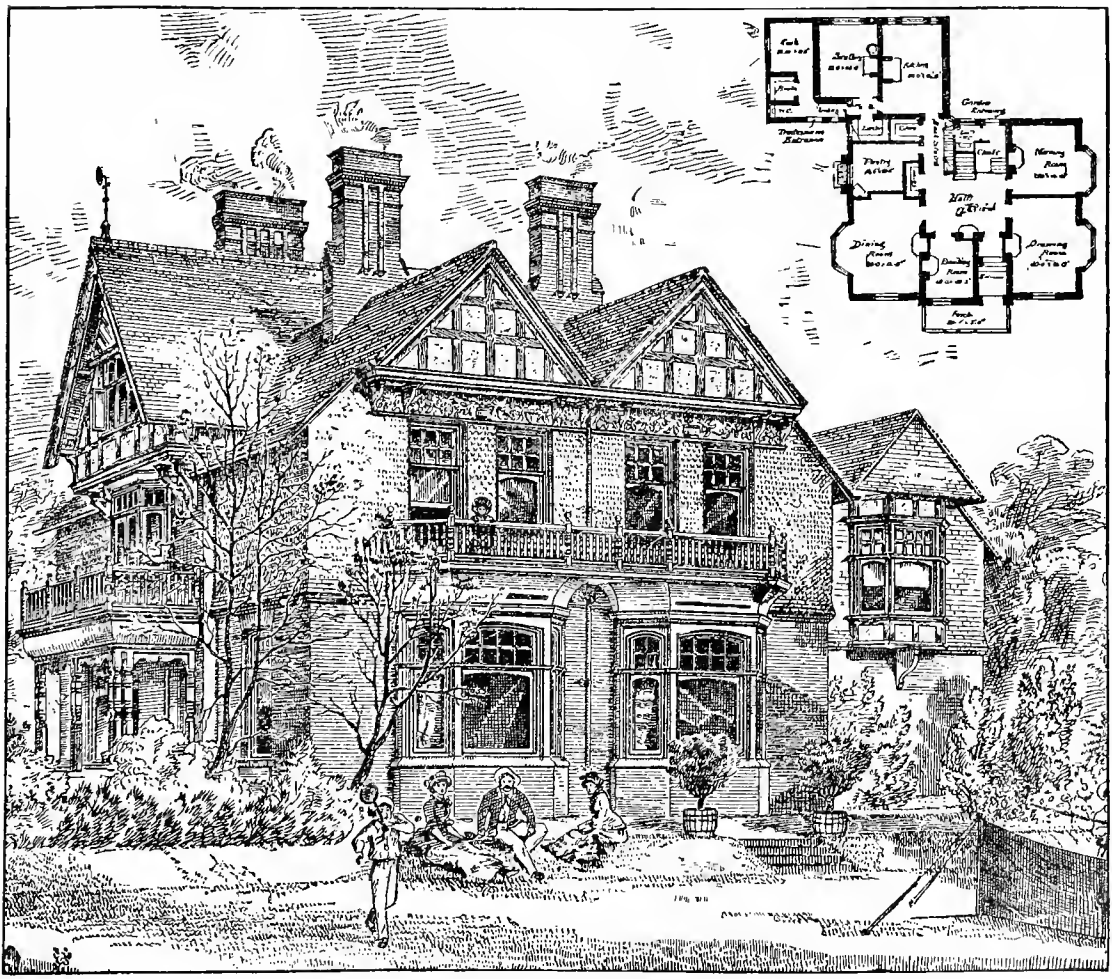
XI. Condiments.

Worcestershire Sauce.—Worcestershire sauce is generally adulterated. If made according to this formula, it will be good and pure: White wine vinegar, fifteen gallons; walnut catsup, ten gallons; Maderia wine, five gallons; mushroom catsup, ten gallons; table salt, twenty-five pounds; Canton soy, four gallons; powdered capsicum, two pounds; powdered allspice, one pound; powdered coriander seeds, one pound; cloves, mace and cinnamon, of each one-half pound; assafœtida, one-fourth pound, dissolved in one gallon of brandy. Boil twenty pounds of hog's liver in ten gallons of water, for twelve hours, renewing the water from time to time. Take out the liver, chop it, mix with water, and work it through a sieve. Mix with the sauce, and bottle for use. If less is wanted, use carefully estimated proportionate quantities of ingredients.

Imitation Worcestershire Sauce.—Here are two formulas, both excellent for making palatable sauces resembling the real Worcestershire: 1. White vinegar, one gallon; Canton soy, one pint; molasses, one pint; walnut catsup, one and one-half pints; table-salt four ounces; powdered capsicum, one ounce; allspice, one ounce; coriander, one-fourth ounce; cloves, one-half ounce; mace, one-half ounce; cinnamon, six drachms; assafœtida, one-fourth ounce, digested in four ounces of rum; mix.

XIII. Strawberry Acid.

Dissolve in a quart of spring water, two ounces of citric acid, and pour the solution on as many quite ripe strawberries—the wild fruit is preferable—stripped from their stalks, as it will just cover; in twenty-four hours drain the liquid closely from the fruit, and pour it over as many fresh strawberries as it will cover, keeping it in a cool place; the next day drain the liquid again entirely from the fruit, and boil it gently for three or four minutes, with its own weight of very fine sugar, which should be dissolved in the juice before it is placed over the fire. It should be boiled in an enameled pan. When perfectly cold, put it into small, dry bottles, closely corked for use, and store it in a cool place. It is one of the most delicate and deliciously-flavored preparations possible, and of a beautiful color. If allowed to remain longer in the preparation than forty-eight hours before it is boiled, it commences to ferment. In very hot weather, fermentation may take place inside of forty-eight hours.

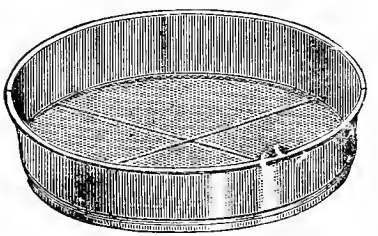


ENGLISH MANSION HOUSE.

2. Take port wine and mushroom catsup, of each one quart; walnut pickle, one pint; soy, one-half pint; pounded anchovies, one-half pound; fresh lemon peel, minced shallots and horseradish, each two ounces; allspice and black pepper, bruised, each one ounce (or currie powder one-fourth ounce), digest for fourteen days, strain and bottle.

How to Mix Mustard.—Mustard should always be mixed with water that has been boiled and allowed to cool. Put the mustard in a cup with a pinch of salt, and mix with it, gradually, sufficient boiled but cold water to make it drop from a spoon without being watery Stir and mix well and rub away all lumps with the back of a spoon. The mustard-pot should not be over half full, as mustard is better when freshly made.

Tomato Sauce.—Take any quantity of ripe tomatoes, put them into an earthen jar, and place them, covered over, in a hot oven till perfectly soft; then rub them through a fine sieve, to keep out the seeds and skins. To every quart of juice add a clove of garlic, or, if the flavor is preferred, two shallots, bruised, a quarter of an ounce of ginger, the same quantity of black pepper, and a tablespoonful of salt; boil for about twenty minutes, and bottle, cork down, and wax it at once. If liked, the juice of two lemons may be added to the above before boiling.



TINNED RIM KITCHEN SIEVE.

Chili Sauce.—Take nine large tomatoes, four large onions, four red peppers, or in the same proportion. Chop them together; then add four cups of vinegar, three tablespoonfuls of sugar, two of salt, two teaspoonfuls of cloves, the same of cinnamon, ground, of ginger, of allspice and of nutmeg. Boil one hour, and bottle for use.

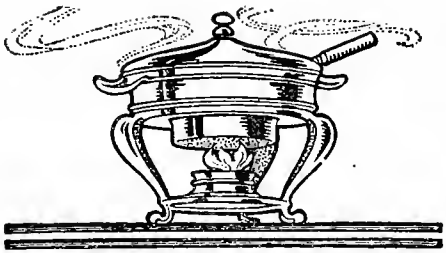
XII. Flavored Vinegar.

Raspberry Vinegar.—Take six pounds of ripe raspberries, and pour on them four pints of the best vinegar. Leave them thus for four days, frequently stirring, but not mashing the fruit so as to bruise the seeds; then place a piece of clean fresh washed linen or flannel in a colander, and filter the vinegar; to each pint of juice add two pounds of loaf-sugar; put it into glazed jar or pan, which place in boiling water and keep there till the juice boils thick and syrupy. Let it become cold, then bottle it. The whole process should be carried on in a glazed kettle or earthen vessel. The same formula may be used with other small fruits.

Horseradish Vinegar.—Put into a jar, four ounces of grated horseradish, a teaspoonful of cayenne, two teaspoonfuls of salt and one tablespoonful of mustard; pour over them a quart of boiling vinegar, and set the jar, covered, by the fire for a fortnight; then boil up the vinegar, let it cool, strain through a jelly-bag, and bottle. It is an excellent relish for salads, cold meats, etc. The same means may be used for peppers, mushrooms, green walnuts and other articles, the flavor of which is desired.

CHAPTER XXI.

THE CHAFING DISH.



THE CHAFING DISH is now a recognized part of every well regulated household. It can be used for a hasty breakfast, an impromptu luncheon, a late supper, Sunday night tea and at a picnic, and nowhere does it do better service than in the sick-room, where a small quantity quickly prepared and served hot will often tempt the invalid's appetite.

The Chafing Dish consists of two dishes which fit one inside the other, the lower one being called the dish and the upper one the "blazer." They fit into a stand over an alcohol lamp, heat very quickly and at a cost of about five cents an hour for alcohol.

The cost of a Chafing Dish will be governed by what one can afford to pay, as there are many grades on the market and they can be bought from a very low price to a very high one. A five-dollar Chafing Dish will be found very serviceable and attractive.

HOW TO USE THE CHAFING DISH.

Fill and light the lamp. Have in the water pan about one-half pint of water—hot water, if convenient. Put over the blazer (or food pan) and cover it while it heats.

Mixtures requiring slow cooking, or those which burn very easily, should be cooked over the hot water. If great heat is called for, as in broiling, remove the hot water pan and place the blazer directly over the flame. In the following recipes the latter method is indicated by the word "blazer" in parentheses. "Both" in parentheses shows that slow blazer and hot water pan are to be used.

SUPPLIES FOR THE CHAFING DISH.

It is well to keep on hand for serving hasty luncheon the following articles, such as beef extracts, canned soups, lobster, shrimp, tongue, dried

beef, salmon, peas, grated corn, and tomatoes, crackers, cheese, olives, and pickles and condensed cream. These, with bread, butter, eggs, cake, tea, coffee and cocoa, will help to make the unexpected visitor a welcome instead of a dreaded guest.

RECIPES FOR CHAFING DISH.

QUAIL (Blazer).

Two plump quails. Two tablespoonfuls butter. One gill highly seasoned broth. One gill port or claret. One teaspoonful onion vinegar. Celery. Salt. White pepper. One tablespoonful mushroom catsup.

Cut the birds open down the back. Put the butter into the chafing dish and heat until it begins to brown. Then put in the birds, cover and cook five minutes, turn and cook five minutes longer. When nicely browned on both sides add the broth, port or claret, catsup and vinegar; season with the celery, salt and pepper, and serve.

BOUILLON (Blazer).

Two teaspoonfuls of beef extract. One-half teaspoonful of onion juice. One quart of water. Salt and white pepper. Pinch of mace.

Heat the water in blazer. When it boils add extract and seasoning. Serve in cups with saltines.

SALMI OF WOODCOCK (Both).

Two woodcocks. Bits of fat pork. Two minced button onions. Two pinches of cayenne pepper. Juice of two lemons. Two gills of wine. Buttered toast.

Have the birds roasted until half done. Cut in quarters. Put the bits of pork, giblets and necks of birds in the chafing dish in sufficient water to stew them. Into this gravy put the quartered birds, cover closely and cook until tender; remove and arrange neatly on the toast. Strain the gravy, return to the chafing dish, add some small pieces of butter rolled in flour, the lemon juice and wine. Boil up and pour over the salmi.

WHITE SAUCE (Both).

One tablespoonful of butter. One tablespoonful of flour. One cup of milk. One-quarter teaspoonful of salt. White pepper.

Melt the butter in blazer, add the flour, cook until smooth, then add the milk slowly; cook until creamy, stirring all the time; then add the salt

and pepper. Thick white sauce is made by using two tablespoonfuls of flour to same quantity of milk and butter.

FROG SADDLES (Both).

Frogs' legs. Three tablespoonfuls of butter. One gill of cream. Pepper, salt and nutmeg.

Melt the butter, stir the flour into it until smooth, and add the cream. Then put in the legs, seasoned with pepper, salt and nutmeg. Cover and cook twenty minutes. A little more cream may be added while cooking, if necessary.

CHICKEN CROQUETTES (Blazer).

Four cups of minced chicken. One cup of bread crumbs. Three eggs and drawn butter.

Roll chicken, bread crumbs, eggs, seasoning (and enough drawn butter to moisten) into pear-shaped balls. Dip them into beaten eggs and bread crumbs. Put into the chafing dish with enough butter to fry a nice brown.

CREAMED CHICKEN (Both).

Two cups cold chicken cut into small pieces. One cup of chicken stock. One cup of milk or cream. Two tablespoonfuls of butter. One heaping tablespoonful of flour. Salt and pepper.

Cook the butter and flour together in the chafing dish. Add the stock and milk and stir until smooth. Put in the chicken, salt and pepper, and cook three minutes longer.

BLANQUETTE OF CHICKEN (Blazer).

One pint cold chicken, cut in dice or small pieces. One tablespoonful of butter. One heaping teaspoonful of flour. One-half cup of white stock. Yolks of two eggs. One-half cup of cream. Parsley. Salt. Pepper. Lemon. Nutmeg. Clove.

Stir the butter into the flour. Before it browns add the stock, stir a minute, add a little lemon juice, white pepper, salt, slight grating of nutmeg, pinch of ground clove, and cream; boil up once and add the chicken. Reduce the flame and simmer eight minutes, then add the eggs well beaten; stir in chopped parsley and serve at once.

CREAM OF CLAM SOUP (Both).

Two cups of white sauce. Three cups clam broth. Salt and pepper (white).

Make the white sauce, then add the clam broth. Serve hot, with croutons.

RECHAUFFE OF TURKEY (Both).

Sauce made of a tablespoonful of butter and of flour, and one-half pint of stock made from the turkey bones. Small slices of turkey, pepper, salt, and two tablespoonfuls of sherry.

Warm the turkey in the sauce, and when it is heated through, season with the pepper, salt and sherry and cook two minutes longer.

SCRAMBLED EGGS WITH TOMATO (Both).

Five eggs. One tablespoonful of butter. One-quarter cup of milk. Cupful of tomatoes. Salt and pepper.

Into the food pan (or blazer), over boiling water, put the butter, turn in the eggs, which have been beaten up with the milk. Add a cupful of canned tomatoes, drained and chopped quite fine. Serve directly from the pan into hot plates. Chopped ham or bacon (in place of oysters or tomatoes) makes an appetizing dish.

SCRAMBLED EGGS (Both).

Five eggs. One tablespoonful of butter. One teaspoonful of salt, and a pinch of white pepper.

Beat the eggs in a bowl sufficiently to blend the whites and yolks. Melt the butter and turn in the eggs. Stir until thick and smooth. Season with the salt and white pepper.

BROWN EGGS (Both).

Three eggs. One-half teaspoonful of sauce. One-half tablespoonful of butter. One-half cup of stock or gravy. Salt and pepper.

Place the butter in the food pan over boiling water and stir in the stock or gravy, eggs, little salt and pepper. Worcestershire or mushroom sauce; stir continually, and serve on strips of toast, spread with anchovy paste.

STIRRED EGGS (Blazer).

One gill of rich gravy. Five eggs. One tablespoonful of butter. One tablespoonful of minced parsley. One-half teaspoonful of salt. One-half saltspoonful white pepper.

To the melted butter add the gravy, and when hissing hot stir in the beaten eggs until they thicken. Season and sprinkle with minced parsley. Serve on toast.

EGGS WITH CURRY (Both).

Five eggs. One gill of milk. One tablespoonful of butter. One-half teaspoonful curry powder. One-half teaspoonful of salt. One-half an onion.

Rub inside of chafing dish with the onion and put in the butter. Beat the eggs and add the curry powder dissolved in milk. Turn all into the chafing dish and stir until smooth.

EGGS WITH CHEESE (Both).

Six eggs. Three tablespoonfuls of grated cheese. One large tablespoonful of butter. One teaspoonful of onion juice or chopped onion. One saltspoonful of paprika, and a little salt.

Mix the cheese, butter, onion, paprika and salt in the hot pan, and stir until the cheese is melted. Break the eggs into a bowl, pour them into the cheese, reduce the flame of lamp, and stir until done. Stir in chopped parsley and serve with toast.

PLAIN OMELET (Blazer).

Four eggs. Four tablespoonfuls of milk. Butter the size of a walnut.

Break the eggs into a bowl with the milk and whip thoroughly. Put the butter in the chafing dish, and when very hot run the eggs into it, allowing it to cook until thick. Use a thin-bladed knife to loosen it from the bottom, but do not stir it. When done, carefully roll the edges over until all rolled up. Serve on a hot plate.

CHEESE OMELET (Blazer).

Make the same as Plain Omelet, and as soon as it begins to thicken sprinkle in three tablespoonfuls of grated cheese.

CRABS A LA CREOLE (Blazer).

Four soft-shell crabs. One ounce of butter. One small onion and sweet Spanish pepper (both minced). One-half pint strained tomato pulp. One gill of chicken broth. Salt. Celery salt.

Put in the chafing dish the butter, onion and Spanish pepper, and cook five minutes, stirring well. Add the tomato, chicken broth, crabs (each cut in two), salt and celery salt. Stir well. Simmer seven minutes.

LOBSTER ON TOAST (Blazer).

Three pounds of lobster. One tablespoonful of vinegar. One-half teaspoonful of salt. One tablespoonful of butter. One-half cup of hot water.

Cut the lobster into small pieces. Boil the water, vinegar, salt, three or four drops of tabasco if convenient, and butter together; add the lobster and simmer for five minutes. Serve on small squares of toast.

TERRAPIN A LA PHILADELPHIA (Both).

Two eight-inch cow terrapin. Yolks of four hard-boiled eggs. One-fourth pound of butter. One-half pint of cream. One-half gill of good sherry.

Prepare the terrapin by plunging them into boiling water. Boil fifteen minutes. Take them out, when cool rub off the skin from the legs, pry the shells apart, and cut away the meat from the shells. Rub together, to a paste, the yolks of the hard-boiled eggs and the butter. Gradually add to this (stirring constantly) the cream. Whisk into it the sherry. Pour this mixture into the chafing dish. Stir while it is warming; add the terrapin when quite hot. Simmer all together for a few moments and serve.

PIGS IN BLANKETS (Blazer).

One pint oysters. One-half pound nice bacon. Toast.

Drain and wipe nice, large oysters. Cut bacon in thin slices, and put one oyster in each slice of bacon, fastening together with toothpicks. Cook in hot blazer until bacon is crisp, and serve on round pieces of toast.

CREAM OF TOMATO SOUP (Both).

Two cups of white sauce. One quart of tomato juice. One teaspoonful of butter. Salt. A little paprika.

Make a white sauce, add the tomato juice and seasoning. Serve hot with croutons or saltines.

PAN ROAST (Blazer).

One dozen large oysters. One-half pint of oyster liquor. One tablespoonful of butter. Salt and pepper.

Melt the butter in the chafing dish, and as it creams add the oysters, liquor, salt and pepper. Cover and cook about two minutes. Put six of the oysters on a thin slice of toast, with sufficient liquor to moisten the toast, and serve.

STEWED SOFT CLAMS (Blazer).

One-half dozen large soft clams. One teaspoonful of butter. One-half pint of boiled milk. One spoonful of cracker dust. Salt and a dash of cayenne pepper.

Trim the rough parts from the clams. Put the butter in the chafing dish and when quite hot add the boiled milk, cracker dust, salt and pepper. Simmer three minutes.

STEWED OYSTERS (Both).

Two dozen good-sized oysters. One and one-half pints of milk. Butter the size of a walnut. One-half teaspoonful of salt and dash of white pepper.

Boil the milk in the chafing dish. Add the oysters, butter, salt and pepper. Allow it to just come to a boil, then serve. Above is sufficient for four.

CREAMED OYSTERS (Both).

One pint of milk. One-half tablespoonful of butter. One-half tablespoonful of flour. One-half teaspoonful of salt. One pint of oysters. Clove. Nutmeg.

When the milk boils, stir into it the butter, into which the flour has been rubbed; season with clove and a slight grating of nutmeg, and salt; when creamy, add the oysters without their liquor; allow them to be just heated through, and serve on thin strips of buttered toast.

BROOK TROUT (Blazer).

Brook trout. Two tablespoonfuls of butter. Flour. Lemon.

Clean the fish carefully and dredge with flour. Put the butter in the chafing dish, and when hot lay in the trout and fry to a nice brown.

Serve as soon as done, with sprigs of green or slices of lemon as a garniture. No salt will be needed when fried in butter.

SARDINES ON TOAST (Both).

One dozen sardines. One tablespoonful of butter. Two teaspoonfuls of anchovy paste. One tablespoonful of Sauterne and a little tabasco.

Drain and remove the skins of the sardines; put in the butter, anchovy paste, tabasco and Sauterne; lay in the sardines carefully, and when well heated through, serve each on a tiny strip of toast.

SMELTS (Blazer).

Smelts. One-half cup of flour. One-half cup of Indian meal. One ounce of butter.

Carefully open the smelts at the gills, drawing each one between your finger and thumb, beginning at the tail. Wash, then drain them in a colander. Salt the fish and roll them in the flour and meal. Put the butter in the chafing dish, and when hot drop in the smelts and fry brown. Do not put in too many at a time or they will not crisp well.

LOBSTER PATTIES (Both).

The tail part of two boiled lobsters cut into small pieces and seasoned well with salt and pepper and a little lemon juice. One pint of milk. One tablespoonful of flour. One large tablespoonful of butter.

In the chafing dish boil a pint of milk. Dissolve the flour in cold milk and add to the hot milk. When thick stir in gradually the butter, and allow it to become quite thick. Stir the lobster into the sauce, and when it has become hot, serve by filling the previously heated shells with the mixture

CURRIED LOBSTER (Blazer).

A pint each of lobster and weak soup stock. One teaspoonful finely minced onion. Two teaspoonfuls curry powder. One coffeespoonful of salt.

Brown the onion in butter. Add the curry powder, stock and salt, and boil them together for five minutes. Then put in the lobster and serve as soon as heated through. Boiled rice should be served with this.

LOBSTER A LA NEWBURG (Both).

Meat of a boiled lobster cut into large dice. Good-sized lump of butter. One gill of sherry. One pint of cream. Yolks of two eggs. Glass of Sauterne.

Pot the lobster in the chafing dish with a good-sized lump of butter and stir gently until the butter is melted and the lobster heated through. Mix the sherry with the cream and yolks of eggs, first blending the latter with enough cream to make them as thick as a mayonnaise. Pour the mixture into the dish, over the lobster. Let it simmer a moment, then pour the Sauterne over the whole and serve hot.

SALT CODFISH (Both).

One-half pint desiccated codfish. Two tablespoonfuls of butter. One tablespoonful of flour. One gill of cream and a little pepper.

Put the butter into the chafing dish. When melted add the flour, stirring constantly. Then put in the codfish, which has been previously soaked for an hour in tepid water. Add the cream and a little pepper. Let all simmer ten minutes, stirring constantly.

CHICKEN HALIBUT (Both).

One cupful of cold boiled halibut. Two hard-boiled eggs. One cup and a half of milk. Butter size of an egg. Crumbs of four crackers. Catsup. Salt. Pepper.

Shred the halibut with a fork; put the milk into the food pan with hot water below, and let it come to a boil; add butter, catsup, salt and pepper, then the cracker crumbs and lastly the halibut. Let it cook five minutes, then add the eggs chopped fine, and serve on a hot platter with bits of buttered toast.

GRILLED SWEET POTATOES (Blazer).

Sweet potatoes. Butter.

Cut cold boiled sweet potatoes in large thin slices, and brown on each side in butter, on the hot pan, over the open flame.

LYONNAISE POTATOES (Blazer).

One tablespoonful of butter. One onion chopped fine. Twelve cold boiled potatoes, cut into dice. Parsley. Salt. Pepper.

To the butter and onion add the potatoes, and stir quickly over the open flame for five minutes, taking care they do not stick to the pan; season with salt and pepper, add chopped parsley, drain and serve.

CREAMED POTATOES (Both).

One pint of cold potatoes cut in cubes or thin slices. Milk. One tablespoonful of butter. One-half teaspoonful of pepper. Chopped parsley.

Put the potatoes in the chafing dish and cover with milk, and cook until the milk is absorbed. Then add the butter, salt, pepper and parsley. Stir a few moments and serve.

POTATOES, SAUTÉ (Blazer).

Several new potatoes cut in thin slices. Two tablespoonfuls of butter.

Melt the butter in the chafing dish, and when very hot put in the potatoes and cook them to a light brown. Chicken fat or drippings may be used instead of butter.

LAMB OR MUTTON CURRY (Both).

One-half cup of butter. One-half teaspoonful of onion juice. One pint of lamb cut in dice. One-half teaspoonful of curry powder. One-half cup of milk or cream. Salt and pepper.

Brown together in the hot pan the butter, onion, pepper and salt; stir in the lamb and curry powder; stir well and add the cream; boil and serve with rice if possible.

LAMB WITH TOMATO (Both).

One pint of lamb stock. One-half pint of canned tomato, chopped fine. One pint of cold lamb, cut in dice. One tablespoonful of butter. One teaspoonful of onion juice. White pepper and salt.

Boil the stock, then add the butter, tabasco if convenient, pepper, salt, onion and tomato; boil and then put in the lamb, and simmer a few minutes.

LAMB CHOPS (Blazer).

Small lamb chops. Butter. Salt.

Rub inside of chafing dish with butter. Let it get very hot, so it will at once sear the chops and prevent the escape of the juices. Turn them often while cooking.

FRICASSEE OF DRIED BEEF (Both).

One cup of beef finely chopped. One tablespoonful of butter. Two eggs. One-half pint of milk.

Melt the butter in the milk. Add the beef, and cook five minutes, then put in the beaten eggs, slowly, and stir until the sauce is thick. Serve on toast.

DRIED BEEF (Both).

One-half pound of dried beef. Two tablespoonfuls of butter. One-half pint of milk. One tablespoonful of flour. One egg.

Put the butter in the chafing dish and add the beef. Fry until brown, then add the milk. Cream the flour with a little cold milk, then stir it in. Add one egg. Serve on toast.

CALF'S LIVER AND BACON (Blazer).

Bacon. Liver. Flour and pepper.

The bacon and liver should be cut in thin slices. Put the bacon into the chafing dish. When the fat is cooked out draw the bacon to one side. After rolling in flour and peppering, put in the liver and cook until brown and tender, turning often. Serve a slice of bacon with each piece of liver.

DEVILED MEAT (Blazer).

Cold rare beef, or underdone mutton, or wings, drumsticks and side-bones of roast turkey, or large chicken may be used. One tablespoonful of butter. One teaspoonful of vinegar and one of Worcestershire sauce. One-half teaspoonful of made mustard, and a pinch of cayenne.

Make a sauce of the butter, vinegar, Worcestershire sauce, mustard and cayenne. Mix these thoroughly. Make cuts in the meat with a knife and rub this sauce into them. Rub the chafing dish with a little butter, heat it and grill the meat. Serve hot.

ROAST BEEF CHAUFFE (Both).

Small slices of cold roast beef. One tablespoonful of butter. Three tablespoonfuls of jelly, a dash of cayenne or paprika, a little salt, and glass of sherry or Madeira.

Put the butter into the chafing dish, and when melted add the jelly, cayenne or paprika, salt and sherry or Madeira. Then add the beef, and serve when smoking hot.

VEAL WITH ASPARAGUS TIPS (Both).

Two cups very tender veal, roast or stewed. One cup of cooked asparagus tips. One tablespoonful of butter. Yolks of two hard-boiled eggs. One-half pint of milk. Salt. White pepper.

Rub the yolks and butter to a paste, and heat it with the milk in the chafing dish, stirring until thoroughly blended. Put in the veal and asparagus, with salt and pepper, and cook five minutes.

BROILED SWEETBREADS (Blazer).

One pair sweetbreads. One tablespoonful butter. Salt and white pepper.

Parboil sweetbreads which have stood one hour in ice water. Cut them lengthwise, trim, sprinkle with salt and pepper, dip in melted butter, lay in hot blazer; cook a delicate brown.

SWEETBREADS WITH PEAS (Both).

Can of peas. Three small sweetbreads. One teaspoonful of butter. One-half pint of stock broth. Celery leaf. Salt. White pepper. One-half teaspoonful brown flour.

Stand the sweetbreads in cold water for an hour; then parboil and remove rough edges, membranes, sinews, etc. Put in cold water and keep on ice until wanted. Put into the chafing dish the butter and the sweetbreads. When the butter has been absorbed add one-half pint of stock and the celery leaf, chopped fine, the salt, pepper and browned flour. Turn the sweetbreads. When the same is reduced one-half it is ready. When cooking, open a can of green peas. Warm thoroughly in the chafing dish. Put in salt, pepper, and a tablespoonful of butter. Serve peas and sweetbreads together.

MUSHROOMS WITH BACON (Blazer).

One-half dozen slices nice English bacon. Mushrooms—as many as you like.

The bacon should be streaked with lean and fried in the usual way. Just before it is done add mushrooms annd fry them slowly. Serve hot as possible.

WELSH RAREBIT (Both).

One pound of chopped American cheese. One-half glass of ale. Yolk of an egg. One teaspoonful of dry mustard. One teaspoonful of Worcestershire sauce and butter, a dash of red and one or two of black pepper, and perhaps a few drops of tabasco. If the cheese is fresh, salt the above.

Into the chafing dish put a few small lumps of butter. After it has simmered a bit put in the cheese. Stir constantly, and gradually add the ale. When the cheese and ale are well blended stir in above condiments

prepared as follows: To the yolk of the egg broken into a cup, add the dry mustard and Worcestershire sauce, red and black pepper and tabasco. Let it have one more heating and pour over toast or toasted biscuit.

WELSH RAREBIT (Both).

(Without Ale.)

One cup of hot milk. One-quarter pound cheese (grated). One-half teaspoonful salt. One-quarter teaspoonful mustard. One teaspoonful flour. One teaspoonful butter. One egg. Dash of cayenne.

Put the milk to heat. Mix the grated cheese, flour, mustard, salt, cayenne and egg (well beaten) in blazer, add milk when hot, a little at a time, to the mixture, stirring all the time. Cook until smooth and creamy. Take from heat and add butter, stirring well. Serve hot on slices of toast. The milk should be added slowly.

PINOU-CHI (Candy) (Blazer).

Two pounds brown sugar. One teaspoonful butter. One teaspoonful vanilla. One cup milk. One cup chopped walnut meats.

Boil the sugar, butter and milk about fifteen minutes, stirring most of the time. Then remove from heat, and add the vanilla and walnut meats. Beat five minutes, then spread in buttered pan. Cut in squares.

FUDGE (Candy) (Blazer).

Two cups granulated sugar. Two squares Baker's chocolate. One-half cup milk. One teaspoonful vanilla. Butter size of English walnut.

Boil nine minutes, then remove from heat and beat five minutes. Spread on buttered pan or plate. Cut in squares.

SALTED ALMONDS (Blazer).

Half pound of almonds. Tablespoonful butter or olive oil. Salt.

Shell, blanch and dry the almonds. Heat the butter or oil in the chafing dish, then add the almonds. Cook to a delicate brown. Shake the dish constantly and stir often to keep from burning. Drain the almonds and dry on soft paper, and then sprinkle with fine salt.

HAMBURG STEAK (Blazer).

One-half pound round steak. One-half teaspoonful butter. Salt, pepper and toast.

Scrape with a sharp knife the steak, press the pulp removed into small round cakes, season with salt and pepper. Just smear the blazer with butter, then put in the cakes of meat, turning quickly. Cook until a delicate brown. Serve on round slices of toast with small piece of butter on each.

BEEF BROTH (Blazer).

One pound round steak.

Scrape the pulp from beef, or chop beef until very fine, put in saucepan with just enough water to cover, let come to boiling *slowly*, then simmer fifteen minutes (half an hour if possible), strain, remove fat with a sheet of paper, salt and serve hot in cup.

FLOUR GRUEL (Blazer).

One tablespoonful flour. One saltspoonful salt. One teaspoonful sugar. One cup boiling water. One cup milk. A little nutmeg or cinnamon.

Mix flour, salt and sugar with a little cold water, then add boiling water and simmer twenty minutes. Add milk and flavoring. Serve hot.

CHAPTER XXII.

THE NURSERY AND SICK-ROOM.

I. TO PRESERVE HEALTH AND SAVE DOCTORS' BILLS —II. THE CARE OF CHILDREN.—III. NURSERY BATHING.—IV. DURATION OF AND PROPER TIME FOR BATHING —V. EXERCISE OF CHILDREN. —VI. STUDY AND RELAXATION.—VII. THE SICK-ROOM.—VIII. COOKERY FOR INVALIDS.—IX. TABLE OF FOODS AND TIME OF DIGESTION.—X. SOME ANIMAL FOODS IN THEIR ORDER OF DIGESTIBILITY.—XI. THE TIME REQUIRED TO COOK VARIOUS ARTICLES.—XII. COOKING FOR CONVALESCENTS—RECIPES AND DIRECTIONS.—XIII. JELLY OF MEAT.—XIV. OTHER SIMPLE DISHES.—XV. GRUELS.—XVI. TEAS AND OTHER REFRESHING DRINKS.—XVII. REMEDIES FOR THE SICK. —XVIII. DOSES AND THEIR GRADUATION.—XIX. DISINFECTION.—XX. TESTS FOR IMPURITIES IN WATER.—XXI. SIMPLE POISONS AND THEIR ANTIDOTES.—XXII. VIRULENT POISONS AND THEIR ANTIDOTES.—XXIII. HEALTH-BOARD DISINFECTANTS.—XXIV. HOW TO USE DISINFECTANTS.

I. To Preserve Health and Save Doctors' Bills.

THE preservation of health is of far greater importance than to dose a man after he is sick. To gratify "a false hunger," or slake "a false thirst," are only provocatives to disease. It should be remembered that we live not by what we eat, but by what we digest. Neither Walpole, who thought that with diet and patience all diseases might be cured; nor Montesquieu, who held that health, purchased by vigorously watching over diet, was but a tedious disease, was far from the mark. But a wise discretion in eating is better than all.

Heed the Stomach.—"What is one man's meat is another man's poison," is an old saying, and a true one. If every person would study his own individual powers, and learn to respect his stomach, to remember that he has no more right to overload it with improper food than he has to drink to intoxication, he would save himself many an unnecessary ache and ailment. Chronic dyspepsia never came of regular occupation, abundant exercise, early hours, and generous, but not imprudent diet. If you wake in the morning with a headache and lassitude, you have probably not taken the advice of the "self-monitor," which has its home in the stomach.

Conform to Nature.—Dean Nowell, although he may have blazed the way for red noses, did not grow strong by drinking ale. The Rajpoots who slay infants from pride do not kill so many infants as do Christian mothers with too much stuffing. The Bolton ass did not become fleet-footed by chewing tobacco and taking snuff. The New Zealand warriors were not made stout nor brave because their mothers thrust stones into their stomachs, as infants. And Brantome's uncle, who took gold, steel and iron, in powders, from weaning-time until twelve years of age, did not thereby acquire the strength to stop "a wild bull in full course."

First Principles.—A certain Kentucky man—and Kentucky men live much in the open air—minded the silent monitor of the stomach. He was at a first-rate hotel

table, where the bill of fare was in French. After reading carefully the whole, he remarked, "I will go back to first principles, and take roast beef." He was not far wrong. A good constitution, roast beef, vegetables, fruit, tea and coffee in moderation, with liberal exercise, will keep any one in health.

If you have not the good constitution, get one by proper exercise, and a moderate but generous diet. When you have got the constitution, keep it by avoiding excesses. Moderation is said to be the first principle of digestion.

II. The Care of Children.

Gentle Firmness.—All who undertake the care of children, or who have the care of the sick, should cultivate the virtue of patience, soft speech and gentle kindness. There must be no swerving from duty, however distasteful it may be to the child or patient; firmness and gentle perseverance in the thing to be done should be the rule. The nursery should be provided with every possible appliance for the comfort of the infant, so that when sleeping it may lie soft, and warm in the winter and cool in the summer. The ventilation must be perfect; children, like birds, require an abundance of fresh air. When awake they should have a soft pallet where they can exercise their limbs to their hearts' content. It will save much unnecessary tending. Don't be afraid to toss them about when they have acquired strength to stand it, but be certain of your own coolness and muscle; then they will come to enjoy it.

As they begin to notice objects, provide them with toys to amuse them, hard rubber or ivory rings, wicker rattles, a toy balloon or other object to catch the eye and educate the sight. There is no reason why children should be constantly sick or ailing; nine times out of ten their ailments come from want of care, or rather from too much care and dosing.

Feeding the Infant.—The mother should be sure that her own milk is not made unwholesome to the child by worry or over-work, and that the milk of the cow or goat, if used, is perfectly healthful. When an animal is found that is known to be healthy, continue feeding the child on the milk of that animal. This selection is not difficult in the country. In the city it is only possible in certain cases, but every mother can and should keep her own temper equable.

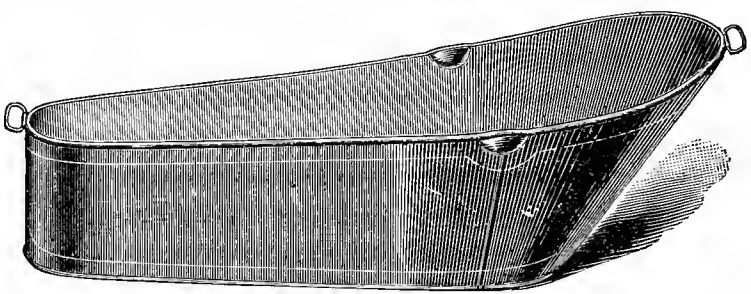
III. Nursery Bathing.

The child should be regularly bathed in water fully as warm as the body. A bath-tub, or other vessel—a wash-tub will answer—in which the child can sit, when old enough, should be provided. The child will soon come to like its baths, and look forward to them with pleasure. The infants may be washed with tepid water, in a room where there are no drafts, and dried gently with the softest of towels. They will like it. Let them play and kick about in the bath pretty much as they like. A good large square of oil-cloth will prevent wetting the carpet. It is taken for granted, of course, that the child is in good health. If it is ailing, from any cause, consult your

physician, but be sure your physician looks into causes carefully. The physician who does not carefully study a case, has mistaken his calling If the child is delicate, the bath should always be warm. If in ordinary health, the water should be tepid. The cold bath should not be employed for children, except under the advice of a physician. When the child is old enough to take care of itself, and proper friction is employed immediately after, followed by a brisk run, cold bathing is not always objectionable. Salt bathing may be artificially had by using a little sea salt in the water. It is excellent.

IV. Duration of and Proper Time for Bathing.

All baths, even by those in health, should be taken in a warm room, unless the regular swimming-bath is indulged in. Here the temperature of the air is pleasant to the naked skin, for nobody with moderately good sense will go in swimming in cold weather. In the following table, after Dr. Wooton, it should be understood that winter baths, both warm and cold, should be taken in a warmed apartment.



INFANT BATH-TUB.

With this understanding, the table may serve as a general guide in bathing for both adults and children.

Tepid Baths in Summer—Fresh and Salt Water.—Healthy people—time of bath: ten minutes; frequency: twice daily; period of day: before breakfast and retiring to rest. Weak people—time of bath: ten minutes; frequency: once daily; period of day: before breakfast.

Cold Baths—Fresh Water.—Healthy people—time of bath: ten minutes; frequency: twice daily; period of day: before breakfast and retiring to rest. Weak people—time of bath: five minutes; frequency: once daily; period of day: before breakfast.

Cold Baths in Summer—Salt Water.—Healthy people—time of bath: ten minutes; frequency: once daily; period of day: before breakfast. Weak people—time of bath: five minutes; frequency: once daily; period of day: two hours after breakfast.

In Winter.—The same rules will apply for winter in a properly warmed room, except that weak people should take the cold bath, if at all, before breakfast, as directed for healthy persons, the duration five minutes, and once daily.

V. Exercise of Children.

THE more children are left free, always under careful supervision, the greater will be their enjoyment, and the more exercise will they take. Winter and summer they should have it. In the summer let them roll and frolic about the lawn, if the ground is dry. In damp weather, an old carpet may be laid down for them to play, and in damp or rainy weather they should have access to a garret or attic, or regular play-room, where they may romp and play. In the winter their exercise should not be omitted. Clothe them warmly, with mittens, ear-muffs, thick stockings and strong shoes, and let them run at will. The pure air will expand their lungs, and send a glow to their cheeks they can get in no other way.

VI. Study and Relaxation.

Do not drive your children to study too young. From six to eight years is early enough for regular school-going. Of course their education begins as soon as they begin to notice things and run about—in object-lessons and toy instructors, lettered blocks, etc.; but they should not really be put to school before the age mentioned, and not thus early if they languish under study. Until a child is ten years old regular study should not be permitted. It must be more play than study. Then, the wise teacher, up to the age of twelve, will mix plenty of play with study. From this time on the study may be more and more continued; but no labor, except a few light chores, should be included. Out of school hours let the child have play. Labor, however light, does not stand the child instead of play. "All work and no play makes Jack a dull boy." Hard study, with little exercise, fills the graveyard with young bones. The midnight lamp nourishes the mature man's mind; but dreamless sleep for the youth makes a healthy brain.

VII. The Sick-Room.

Cheerfulness and Quiet.—In the sick-room there should be no unnecessary noise, and, above all, no confusion. Neither should there be "solemn silence." Some cheerful conversation is often better than medicine. In any event, never allow a friend with long-drawn, solemn face, or a procession of them, to walk in, and, with a shake of the head, after gazing, to walk out again. Because a person is ill—even dangerously so—there is no reason why the nurse or visitors should carry on their faces the you-will-never-get-well look. It would dishearten any invalid that it did not exasperate, and neither disheartenment nor exasperation is good for the sick, even though it be said that when the sick are "strong enough to get mad," they are "strong enough to get well."

The Nurse.—The nurse should be soft-handed, deft in her work, of cheerful disposition, even tempered, and above all, intelligent. She should have delicate tact in cooking, for while every operation of cooking should be cleanly in the extreme, here the cooking, while simple, should be delicate. The beef tea must be pleasing to the eye as well as grateful to the palate. The steak or chops should be tender and

cooked to a turn. The egg should be so boiled or poached as to be good to look at. Some tempting, simple, easily digested pudding, that comes as a surprise, is ten times more grateful than if the patient has been promised it, and then given the impatience of longingly waiting for it. A simple drink of water, if fresh from the well or spring, is always welcome; however pure it may be, it is nauseous if it has stood in the room until warm. It is all these little things, these attentions, that mark the careful from the careless nurse. In fact, no person should undertake the office of nurse unless loving kindness and self-abnegation are strong personal traits. With members of a family, these feelings are, of course, present. Happy is the patient who can always command such service.

In severe sickness, it is the physician, his medicines, and the soothing offices of the nurse, that bring the patient through. Here fully as much depends upon the nurse as upon the doctor. A time comes when no longer medicine but food is needed. With convalescence it is the cook who takes the place of the doctor, and here the nurse's best efforts are shown.

Weak Patients.—Very weak patients must be rallied; stimulants may be necessary. There may be a nervous difficulty in swallowing; the nurse should keep her wits about her. The physician may have ordered a fixed quantity, say a teacupful of some liquid food every three or four hours; the patient's stomach rejects it. Will the nurse follow the given rule? No. She will try a single tablespoonful, once an hour, or even a teaspoonful every fifteen minutes. Perhaps a stimulant is necessary. These are things—the knowledge of them—that every nurse should inform herself upon and be ready to act upon.

VIII. Cookery for Invalids.

General Rules for Cooking.—In addition to what has just been said it is only necessary to give these general rules for cooking:

1. There must be no smoke for broiling
2. All soups should be made with the most gentle simmering.
3. All fruits and vegetables must be perfectly fresh.
4. An hour before cooking vegetables, put them in cold water to which a little salt has been added to free them from any possible insects. Wash clean, drain, and drop into water that is boiling fast. Take them from the water and drain the instant they are done.

These general directions relating to cooking will suffice as to the processes in invalid cookery. Some special recipes for dishes palatable and wholesome will be given presently. These will, of course, consist of the most simple dishes, not highly seasoned or spiced.

IX. Table of Foods and Time of Digestion.

THE table given below is compiled to show the average time required for the digestion of different foods, but of course, it is only approximate, since in the real digestion of foods, no two systems will act precisely alike. The result will perhaps

surprise many persons, who have been led into error in the supposed digestibility of certain foods. For instance, oysters are generally supposed to be among the most easily digested of foods. They are not even approximately so except when eaten raw. Roast goose is by many supposed to digest slowly, but this is a great mistake:

AVERAGE TIME FOR DIGESTION.

NAME OF ARTICLE.	HOURS.	MIN.	NAME OF ARTICLE.	HOURS.	MIN.
Apples, sweet,	1	30	Parsnips, boiled,	2	20
Apples, sour,	2	00	Mutton, roast,	3	15
Beans, green in pod, boiled,	2	30	Mutton, broiled,	3	00
Beef, fresh, roasted rare,	3	00	Mutton, boiled,	3	00
Beef, fresh, broiled,	3	00	Oysters, raw,	2	55
Beef, fresh, dried,	3	30	Oysters, roast,	3	15
Beef, fresh, fried,	4	00	Oysters, stewed,	3	30
Beets, boiled,	3	45	Pork, fresh fat and lean, roast,	5	15
Bread, wheat, fresh,	3	30	Pork, corned, boiled,	3	15
Bread, corn,	3	15	Pork, corned, raw,	3	00
Butter, melted,	3	30	Potatoes, boiled,	3	30
Cabbage, with vinegar, raw,	2	00	Potatoes, baked,	2	30
Cabbage, boiled,	4	30	Rice, boiled,	1	00
Cheese, strong old,	3	30	Sago, boiled,	1	45
Codfish,	2	00	Salmon, salted, boiled,	4	00
Custard, baked,	2	45	Soup, beef and vegetable,	4	00
Ducks, tame roasted,	4	00	Soup, chicken,	3	00
Ducks, wild,	4	30	Soup, oyster,	3	30
Eggs, boiled hard,	3	30	Tapioca, boiled,	2	00
Eggs, boiled soft,	3	30	Tripe, soused, boiled,	1	00
Eggs, fried,	3	30	Trout, fresh, broiled or fried,	1	40
Goose, roast,	2	00	Turkey, tame, roast,	2	00
Lamb, fresh, broiled,	2	30	Turkey, wild, roast,	2	15
Liver, beef, broiled,	2	00	Turnips, boiled,	3	30
Liver, beef, fried,	2	30	Veal, fresh, broiled,	4	00
Milk, boiled,	2	00	Veal, fresh, fried,	4	30
Milk, uncooked,	2	15	Venison, broiled,	1	35

X. Some Animal Foods in their Order of Digestibility.

THESE may be named about as follows. Not, however, in relation altogether to time of digestion:

1. Sweetbreads.
2. Venison.
3. Lightly boiled eggs.
4. New cheese, toasted.
5. Roast barn-yard fowl.
6. Oysters.
7. Lamb.
8. Wild duck and other water-fowl.
9. Boiled fish, not oily, as trout, perch, etc.
10. Roast beef, boiled beef and steak.
11. Roast veal.
12. Oily fish, as salmon, mackerel, etc., boiled.
13. Wild pigeon and hare.
14. Tame pigeon, duck and geese.
15. Fish, fried.
16. Roast or boiled pork.
17. Lobster, crab or clams.
18. Smoked, dried, salted or pickled fish.
19. Old strong cheese.

XI. The Time Required to Cook Various Articles.

Vegetables.—Carrots, parsnips, turnips, onions, salsify, rutabagas: Boil from

forty minutes to one hour. Cabbage, beets, potatoes, string beans: Twenty minutes to one-half hour. Cauliflowers and squash: About twenty minutes. Green peas and asparagus: About fifteen minutes.

Fish.—The proper time in which any fish will cook properly, can only be learned by experience. Fish must never be under-done. When the bones separate easily from the flesh the fish is done. About seven or eight minutes may be given as the proper time to each pound, after the water boils. Cutlets of fish will require from five to ten minutes to fry, and somewhat longer to broil. Flat fish, the same. The cleaving from the bone may be observed.

Roasting and Boiling.—The time required for properly roasting and boiling meat is about fifteen minutes to the pound. Boiled meat will separate easily from the bone when done. When roasted meats are done the flesh will yield easily to the fingers. In fowls or game the flesh of the leg will yield and show it is ready to separate from the bone, and in roasting before the fire, jets of steam will come from the side next the fire, just before the joint of meat is done.

XII. Cookery for Convalescents—Recipes and Directions.

Extract of Beef.—This should be made the day before it is required for use, kept cold, skimmed of all fat and warmed up. Mince one pound of lean beef to each pint of extract required. Place in a jar with a closely fitting top (if luted, so much the better), or in a bottle tightly corked. Place the vessel in another of cold water and set on the stove where it will heat slowly. When the water boils, move to where it will simmer, adding boiling water as the water boils away, so as to keep the inner vessel pretty well submerged to the top. Let it cook for three or four hours; strain through a cloth, and when cold remove any fat that may appear. When warmed up for use, a teaspoonful of cream may be added to each teacupful of extract, or a very little corn-starch or arrowroot.

Beef Tea.—A weaker extract or broth may be made in a covered saucepan with a quart of water to each pound of chopped beef; simmer until the water has evaporated down to a pint.

Raw Beef Tea.—Made by allowing one ounce of fine chopped lean beef to each tablespoonful of cold water. Let them stand together fifteen minutes, strain and season to taste. For any of the above recipes the fiber of the meat may be scraped away with a knife.

Broths.—Broths are made and thickened in the usual way, but care must be taken to strain, and skim off all fat.

Breaded Chops and Cutlets.—The meat must be tender and lean. At least the fat should not be eaten. They are prepared by dipping the chop into melted butter, or better, the beaten yolk of egg, to which is added a very little melted butter. Sprinkle with fine crumbs of stale bread, and fry. If broiled, dip into melted butter instead of into the egg.

Broiled Fowl and Game.—The fowl must be young and tender. Divide it down the back, flatten it out, rub with a little butter (and pepper if allowed), and cook the inner side before the outer side. Salt when it is turned over to cook the skin side. Or, it may be partly roasted and then broiled or fried. Serve hot, and on a hot dish.

Roasting.—This should be done before a clear fire, if possible. It may be easily managed with a fire of anthracite coal in the stove, since the bird or meat to be served will presumably be small.

Boiling.—The rules heretofore given for boiling may be consulted, and some nice bit selected from that prepared for the family dinner. See directions for boiling vegetables. In boiling fish use as little water as will serve to cover it.

XIII. Jelly of Meat.

We do not think any meat jelly so good as that made from calves' feet. The jellies and meat extracts of commerce are never so good as those prepared at home; but they are good substitutes. The jelly made from the heels of older cattle come next to calf's-foot jelly.

OVAL JELLY MOULD.

JELLY SIEVE.

Calf's-Foot Jelly.—It is made thus: Take two calf's feet, scald, and scrape the hair clean, take off the hoofs and remove the fat between the toes, and wash all thoroughly in warm water. Put the feet into cold water and let it gradually come to a boil, carefully skimming. Simmer six or seven hours, strain through a sieve and let it cool. When it gets firm, remove the fat from the top, the jelly from the sediment, and put the jelly into a saucepan. To each quart of jelly add six ounces of best granulated or loaf sugar and the shells and whites of five eggs, thoroughly beaten. Stir all together while cold, but not after it begins to heat. Let it simmer five minutes; throw in a teacup of cold water and let it boil five minutes more; cover the saucepan closely and let it remain where it will keep hot for half an hour. Have ready a flannel bag, wrung out of hot water, and pour in the jelly, keeping all quite near the fire to prevent the jelly setting before it is strained. If it is not clear the first time it runs through pass it through again.

The jelly bag is made larger at the top and narrows to a point, and is best of

closely woven flannel, with the seams double sewed. Wine or lemon juice may be added before straining if desired.

Jelly of Cows' Heels.—This is prepared precisely as is calf's-foot jelly. When cooked, made cold, and the fat removed, a quart of ale or wine, the juice and rind of two lemons, a quarter of a pound of sugar and the whites of six eggs are added, and it is then finished like calf's-foot jelly.

Calf's-Foot Blanc Mange.—The stock of calf's-foot jelly is reduced, to bear the addition of milk, flavored with vanilla, lemon-peel or other flavor, and is improved by the addition of a little wine or brandy.

XIV. Other Simple Dishes.

Iceland Moss Jelly.—This is soothing in colds, coughs, catarrh, and pulmonary affections generally. Put four ounces of Iceland moss in a quart of water, stirring constantly while on the fire. When it has boiled about forty minutes or more, add two ounces of lump sugar and a wineglass full of white wine. Strain through a jelly-bag, and it will be fit for use when cold and firm.

A Blanc Mange may be made by boiling in milk instead of water, omitting the wine, and flavoring with lemon, vanilla or other flavor.

Moss and Currant Jelly.—This is made by boiling slowly, in the same proportions as for the first recipe, omitting the wine, and straining it on a tablespoonful or more of currant jelly, mixing it well and putting it in a mould to cool.

Puddings.—These are made according to the recipes hereafter given. They should be of the simpler preparations, as batter, bread, rice, arrow-root, etc., and may be baked in a proper-sized shell or cup, and eaten with cream or wine sauce. A simple wine sauce is made with a little sherry and water, sweetened with soft sugar.

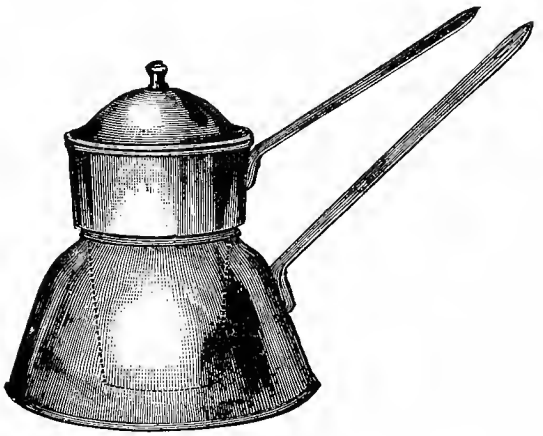
Baked Rice and Apples.—This is a wholesome invalids' dish. Pare, quarter, and core the apples, and stew them with a little cold water and sugar, in which there is also a little cinnamon and allspice, tied in a little bag for easy removal. Ten minutes should stew the apples. Turn them into a saucer, spread boiled rice over, and cover the whole with white of egg beaten to a froth. If the apples and rice are put together cold, they must be heated through in the oven before putting on the egg. Serve when well browned.

XV. Gruels.

Gruels are made of corn-meal, oatmeal, rice or barley, generally of corn-meal or oatmeal. Rice gruel is used for relaxed bowels. Gruels are all made by mixing the meal with cold water, properly seasoning and turning into boiling water. When done, say in five minutes, strain, sweeten to taste, flavor and serve. Add wine or brandy if stimulus is necessary. Corn-meal and oatmeal, or other grits are better soaked for some time in cold water before cooking.

Gruel of Groats.—To a tablespoonful of groats mixed with cold water, add a pint of hot water. Boil ten minutes.

Oatmeal Gruel.—Stir two tablespoonfuls of oatmeal in a pint of cold water, and let it stand for some hours. Then, after stirring well, strain through a fine sieve, and cook the thin part, with constant stirring, until it has simmered from five to eight minutes. Season and flavor to taste.



MILK, PORRIDGE OR RICE BOILERS.

Rice Water with Raisins.—Take six ounces of rice, two ounces of raisins, and two quarts of water. Simmer for half an hour. Strain and add to the liquid two tablespoonfuls of good brandy. This is good for dysentery and diarrhœa.

Apple and Other Fruit Waters.—Slice unpared apples, pears, etc., and cook with water, until the fruit is quite tender. Strain through clean muslin. To be taken cold.

Orangeade or Lemonade.—Pare the rind thinly from four oranges, and put the rind in a pitcher. Take off and throw away the white slice; then remove the seeds, put with the thin peelings, add an ounce of sugar and a quart of boiling water. Let it stand until cold, setting it on ice if necessary; or bottle and hang down the well. Lemonade is made in the same way by substituting lemons for oranges, and adding more sugar. For ordinary use, either is made by squeezing out the juice, with a squeezer, and adding sugar and ice-water.

XVI. Teas and Other Refreshing Drinks.

Linseed Tea, for Gout, Gravel, etc.—As an accessory it is in good repute. Take one tablespoonful of flaxseed, one quart of water and a little orange-peel. Boil ten minutes in a clean porcelain kettle, sweeten with honey, add the juice of a lemon, to allay irritation of the chest. Omitting the lemon, it is good for irritation of the lungs, gout and gravel.

Chamomile Tea as a Strengthener.—Use one pint of boiling water to about thirty chamomile flowers. Steep, strain, sweeten with honey or sugar, and drink a cupful half an hour before breakfast, to promote digestion and restore the action of the liver. A teacupful of the tea, in which has been stirred a full dessert-spoonful of sugar and a very little ginger, is an excellent tonic and stimulant for an old person, taken two hours before dinner.

White-Wine Whey.—Let a pint of milk come to a boil; add half a gill of white-wine; allow the whole to come to a boil, and pour into a basin to cool. When the curd has settled, the whey is excellent for coughs and colds.

Hop Tea.—This is considered good as an appetizer and strengthener of the

digestive organs. Take one-half ounce of hops, upon which is poured a quart of boiling water; let it stand fifteen minutes; strain, and give a small teacupful half an hour before breakfast.

Effervescent Drink.—Put the juice of a lemon, strained, in a tumbler of water, with sugar enough to sweeten it. Add half a teaspoonful of bicarbonate of soda, and drink while effervescing.

Sherbet.—Take one pound of best powdered sugar, two ounces of carbonate of soda and three ounces of tartaric acid. Mix all thoroughly and keep in a bottle corked tight. When wanted for use, put a teaspoonful of the powder in a tumbler, add a drop of essence of lemon, fill with ice-water, stir and drink.

XVII. Simple Remedies for the Sick.

Every family should know something of simple remedies, especially those who live far from physicians. Often some simple remedy given in time will cure, or, at least, carry the patient until permanent relief can be obtained. For this reason we give a variety of recipes collected from the best authorities, with appropriate doses, the doses given being for adults. For children's doses, see table of proportionate doses in the next section. The most of them are simple and easily procured. Castor oil is now much less used than formerly, but is too valuable in certain cases to omit.

Acid, Acetic.—Vinegar distilled from wood and purified, used as a lotion for its cooling properties, removing warts. It is not given internally, except in combination with other remedies.

Acid, Benzoic.—Used in chronic bronchitis. Dose: 5 grains to ½ drachm, twice a day.

Acid, Sulphuric.—(Diluted.) Sulphuric acid mixed with 11 times its bulk of water. Used in dyspepsia, also to check sweatings, salivation and diarrhœa; also as a gargle.

Acid, Tartaric.—Used in fevers with some soda of potassa, as an effervescing draught, instead of citric acid; the acid is dissolved in water as a substitute for lemon, juice, and added to soda. Dose: 15 to 25 grains.

Aloes, Barbadoes.—Used in dyspepsia and head affections; also as a common purgative. Dose ¼ grain to 5 grains, well powdered or dissolved in hot water.

Alum.—Used internally in hemorrhages and mucous discharges; externally as a wash in ophthalmia, or as a gargle in relaxed uvula. Dose: 10 to 20 grains.

Ammonia, Liquor of.—Ammonia condensed in water. Used, when largely diluted, in fainting, asphyxia, hysteria, spasms, acidities of the stomach; and externally as an irritant of the skin. Dose: 5 to 15 minims.

Assafœtida, Gum.—Used in hysteria, flatulence, colic, etc. Dose: 5 to 10 grains.

Borax, Biborate of Soda.—Used in intestinal irritation of infants. Externally applied to thrush, and to cutaneous diseases. Dose: 5 to 30 grains. Externally applied, dissolved in 8 times its weight of honey or mucilage.

Camphor.—Used in hysteria, asthma, chorea, and generally in spasmodic diseases. Externally, in muscular pains, bruises, etc. Dose: 3 to 5 grains, in pills. When dissolved in water, as camphor mixture, the quantity is scarcely appreciable.

Capsicum.—Used in dyspepsia, flatulence, externally as an ingredient in gargles for relaxed sore throat. Dose: 3 to 5 grains, in pills; 2 drachms to 8 ounces form the strength for using as a gargle, diluted largely with water.

Cascarilla Bark.—Stimulant, stomachic and tonic. Used in dyspepsia, flatulent colic, chronic dysentery and gangrene. Dose: 20 to 30 grains of this powder 3 or 4 times a day.

Castor Oil.—Mildly aperient. Used in colic and in those cases of constipation which will not bear drastic purgatives; also for mixing with gruel for the ordinary enema. Dose: A teaspoonful to 1 or 2 tablespoonfuls; an ounce is the proper quantity for mixing with gruel to make an enema.

Simple Cerate.—Add 20 ounces of melted wax to a pint of olive oil, and mix while warm, stirring until cold. Used for covering blisters or other healing sores.

Chalk, Prepared.—Used in acidities of the stomach and bowels, and to correct the irritation which is established in diarrhœa. Externally, as a mild application to sores and burns. Dose: 10 to 15 grains.

Chamomile Flowers.—Tonic, stomachic and carminative. The warm infusion, when weak, is emetic. Externally, soothing. Used in dyspepsia, hysteria, flatulence, and also to work off emetics. Dose of the powder: 30 to 40 grains, twice a day.

Charcoal.—Vegetable. Used as an ingredient in tooth-powder; also to mix with other substances in forming a poultice for foul ulcers. Sometimes given internally. Dose 10 to 20 grains.

Cinchona Bark.—(Yellow.) Astringent, tonic, antiseptic and febrifuge. Used in typhoid fevers, and in all low states of the system, being in such cases superior to quinine. Dose: 10 to 50 grains, in wine or wine and water.

Cinnamon Bark, Oil and Water.—Used as a warm and cordial spice to prevent the griping of purgatives, etc.

Cod-Liver Oil.—Prepared from the liver of the codfish. Nutritive, and acting also on the general system, from containing very small doses of iodine and bromine. Dose: 1 drachm carried up to 4 in any convenient vehicle, as infusion of cloves.

Decoction of Barley.—(Barley water.) Wash 2½ ounces of pearl barley, then boil it in ½ pint of water for a short time. Throw this water away, and pour on the barley 4 pints of hot water; boil slowly down to 2 pints and strain. Soothing and nourishing. Used as a diluent drink in fevers and in inflammation of mucous surfaces, especially those of the urinary organs.

Decoction of Barley (Compound).—Boil 2 pints of barley water (see above) with 2½ ounces of sliced figs, 4 drachms of bruised fresh licorice, 2½ ounces of raisins, and 1 pint of water, down to 2 pints, and strain. Effect, the same as barley water, but, in addition, laxative.

Decoction of Broom (Compound).—Take ½ ounce of broom, ½ ounce of juniper berries, and ½ ounce of bruised dandelion; boil in 1½ pints of water down to a pint, and strain. Diuretic, and slightly aperient. Used in dropsy. Dose: 1½ ounces to 2 ounces, twice or thrice a day.

Decoction of Cinchona.—Boil 10 drachms of bruised yellow cinchona in 1 pint of water for 10 minutes, in a closed vessel, then strain. Used in fevers, malignant sore throat and dyspepsia. Dose: 1½ ounces to 3 ounces, 3 times a day.

Decoction of Dandelion.—Boil 4 ounces of bruised dandelion in 1½ pints of distilled water, to a pint, and strain. Used in torpid conditions of the liver, jaundice, habitual constipation, etc. Dose: 2 or 3 ounces, 2 or 3 times a day.

Decoction of Iceland Moss.—Boil 5 drachms of Iceland moss in 1½ pints of water down to a pint, and strain. Used in consumption and dysentery. Dose: 1 to 2 ounces.

Decoction of Poppyheads.—Boil 5 ounces of bruised poppyheads in 3 pints of water for ¼ hour, and strain. Used as a fomentation in painful swellings and inflammations.

Decoction of Quince-seed.—Boil 2 drachms of quince-seed in 1 pint of water, in a tightly covered vessel, for 10 minutes, and strain. Used in thrush and irritable conditions of the mucous membrane.

Decoction of Sarsaparilla (Compound).—Mix 4 pints of boiling decoction of sarsaparilla, 10 drachms of sliced sassafras, 10 drachms of guaiacum-wood shavings, 10 drachms of bruised stick-licorice, and 3 drachms of mezeron-bark; boil ¼ hour, and strain. Used in cutaneous diseases, chronic rheumatism and scrofula. Dose: 2 ounces, 2 or 3 times a day.

Extract of Hop.—Physical properties. A dark-colored, bitter extract, without much smell. Tonic and sedative. Used in chronic dyspepsia and loss of sleep. Dose: 10 to 15 grains.

Infusion of Cascarilla.—Macerate 1½ ounces of bruised cascarilla in 1 pint of boiling water for 2 hours, in a covered vessel, and strain. Stomachic and tonic. Used in dyspepsia, diarrhœa and general debility. Dose: 1 ounce to 2 ounces.

Infusion of Gentian (Compound).—Macerate 2 drachms of sliced gentian, 2 drachms of dried orange-peel, 4 drachms of lemon-peel, in 1 pint of boiling water, for 1 hour, in a covered vessel, and strain. Stomachic and tonic. Used in dyspepsia and general debility. Dose: 1½ to 2 ounces, 2 or 3 times a day.

Infusion of Horseradish (Compound).—Macerate 1 ounce of horseradish, sliced, and 1 ounce of bruised mustard-seed in 1 pint of boiling water 2 hours, in a covered vessel, and strain. Then add a fluid ounce of the compound spirit of horseradish. The same as the root. Dose: 1 to 3 ounces, 3 or 4 times a day.

Infusion of Quassia.—Macerate 10 drachms of quassia, sliced, in 1 pint of boiling water, 2 hours, in a covered vessel. Tonic and stomachic. Used in dyspepsia. Dose: 1½ to 2 ounces.

Infusion of Roses (Compound).—Put 3 drachms of the dried red-rose leaves

into 1 pint of boiling water, then add 1½ fluid drachms of diluted sulphuric acid. Macerate for 2 hours, and strain the liquor; lastly, add 6 drachms of sugar. Therapeutical effects: Astringent, refrigerant, and antiseptic. Used as a drink in fevers; also a vehicle for sulphate of magnesia, quinine, etc. Dose: 1½ to 2 ounces.

Liquor of Acetate of Lead.—Used as a lotion to inflamed surfaces when largely diluted with water.

Liquor of Potass.—Used in acidity of the stomach and bowels; also in irritability of the stomach and of the bladder, and in cutaneous diseases. Dose: 10 to 30 drops, in beer or bitter infusion, or lemonade.

Magnesia, Carbonate of.—Used in dyspepsia with costiveness, in the constipation of children and of delicate grown persons. Dose: ½ to 1 or 2 drachms.

Mercury, Chloride of Calomel.—Used in chronic diseases of the liver and general torpidity of the stomach and bowels; in dropsy, in combination with other medicines. *A most dangerous medicine when employed by those who are not aware of its powerful effects.* Dose: 1 grain twice a day as an alterative, 4 to 5 grains as an aperient, combined with or followed by some mild vegetable purgative.

Mixture of Iron.—All mixtures of iron should be prepared by capable druggists.

Poultice of Charcoal.—Macerate, for a short time, before the fire, 2 ounces of bread in 2 fluid ounces of boiling water; then mix, and gradually stir in 10 drachms of linseed meal; with these mix 2 drachms of powdered charcoal, and sprinkle 1 drachm on the surface. Used in gangrene.

Poultice of Yeast.—Mix 5 ounces of yeast with an equal quantity of water, at 100°; with these stir 1 pound of flour, so as to make a poultice; place it by the fire till it swells, and use. Stimulant, emollient. Used in indolent abscesses and sores.

Quinine, Sulphate of.—Physical properties: Colorless, inodorous, lustrous, bitter efflorescent crystals, totally soluble in water previously acidulated with sulphuric acid. Stomachic, stimulant, febrifuge and tonic. Used in general debility, neuralgia, and after fever. Dose: 1 to 3 grains.

Soda, Bicarbonate of.—Physical properties: A heavy, white powder, without smell, and tasting slightly soapy. Entirely soluble in water. Anti-acid. Used for acidities of the stomach. Dose: 5 to 30 grains.

Spigelia.—A very useful remedy for round worms. Dose: 10 to 20 grains of the powder, given fasting; or ½ to 3 ounces of the infusion made by pouring 1 pint of water on ½ ounce of the root.

Syrup of Iodide of Iron.—Is used because the iodide of iron is liable to injury from change. Alterative, and affording the effects of iron and iodine. Used in scrofulous diseases, and in cachectic states of the system. Dose: ½ drachm to 1 drachm.

Wine of Iron.—Stomachic and tonic. Used the same as other iron medicines. Dose: 30 to 60 minims.

XVIII. Doses and Their Graduation.

All who have charge of sick-rooms where the physician is not in regular attendance, should understand the proportionate doses for various ages; but here, again, proper calculation must be made for development, constitutional differences, etc. The nurse should also know something of how certain medicines act on different systems. The following table will give a general idea of the proportionate dose to get ordinary action of medicine, allowing that a person of twenty-five to forty years of age requires a full dose.

TABLE OF PROPORTIONATE DOSES.

Age....	80..	65..	50..	25–40..	20..	16..	12..	8 ..	5 ..	2 Years.
Doses ..	5/8..	3/4..	7/8..	1	.. 7/8..	3/4..	5/8..	1/2..	3/8..	1/4

Age.....	12	6	2	to	1 Months.
Doses	1-5....	1-8....	1-15		1-24.

Adult women require about 3/4 the full dose of men.

Measures for Doses.—A tumbler is estimated to contain four or five fluid ounces; a wineglass one and one-half or two fluid ounces; a tablespoon about one-half fluid ounce; a teaspoonful one fluid drachm; a minim is one drop.

XIX. Disinfection.

With Clay or Loam.—Dry earths, strong loams and clay, reduced to powder, are cheap and perfect deodorizers of fetid substances, when the latter are covered with the earth. These are valuable in all cases when the substance does not nearly saturate the earth used.

Copperas.—For privy-vaults, cesspools, etc., especially those giving off the smell of sulphurated hydrogen (rotten-egg smell), use copperas in powder. It is cheap, and one or two pounds will destroy the smell of an ordinary privy-vault or cesspool. It is also the best cheap disinfectant for sinks, drains and all that class of fixtures giving off bad smells.

Carbolic acid or chloride of lime may be used in all cases when the smell of these agents does not reach the rooms of a building.

Earth Closets.—We give two simple forms of earth closet for sick-rooms. Fig. 1, a form with back; Fig. 2, showing the arrangement for depositing the earth on the "stool." Fig. 3 is a more simple form; Fig. 4, showing the seat opened. They are valuable in the country for invalids, who cannot at all times go out of doors. [See next page.]

To Disinfect Clothing.—Clothing may be disinfected by subjecting it to a dry heat just below that which will injure the cloth. Perfectly boiling water is usually sufficient to remove the contagion of diseases like small-pox, etc., but it is better after washing to subject the clothing to a heat of not less than 300° Fahrenheit. This may be done under pressure of steam.

Disinfecting the Sick-Room.—It is useful to know whether the air of a

sick-room is pure or not. To discover this, dampen a piece of white linen with a solution of nitrate of lead. If impure, the cloth will be darkened. The following

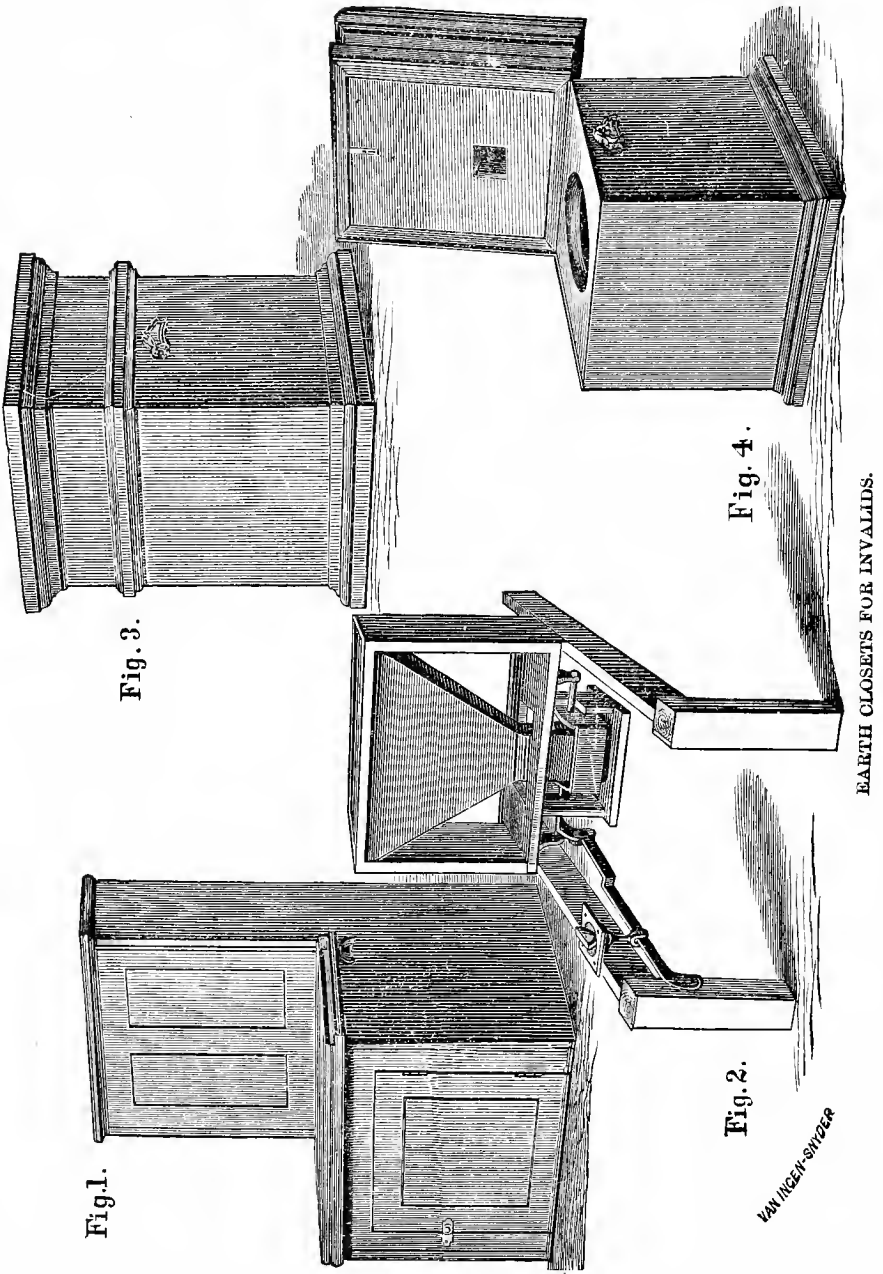


table will show the relative value of some of the more common disinfectants, the first-named being taken at 100.

TABLE OF RELATIVE VALUE OF DISINFECTANTS.

Chloride of lime with sulphuric acid,	100
Chloride of lime with sulphate of iron,	99
Carbolic acid, disinfecting powder,	85.6
Slaked lime,	84.6
Alum,	80.4
Sulphate of iron,	76.7
Sulphate of magnesia,	57.1
Permanganate of potash, with sulphuric acid,	51.3

Hence, if nothing better is available, use air-slaked lime freely in powder whenever epidemic and contagious diseases are present. For cesspools use sulphate of iron in solution.

XX. Tests for Impurities in Water.

To tell if water be hard or soft, dissolve soap in alcohol, and drop a little in a glass of the water; it will become more or less milky, according to the hardness of the water.

Test for Iron.—A crystal of prussiate of potash, dissolved in water containing iron, will turn it blue.

Test for Copper.—If copper be present in water, a few drops of liquid ammonia will turn it blue.

Test for Lead.—If lead is suspected in water, add a little sulphuret of ammonia or potash. If there is lead in solution, water will assume a dark brown or blackish hue.

XXI. Simple Poisons and Their Antidotes.

Every person having the care of children, should be conversant with the best-known antidote for simple poisons. A specific for poisoning by poison oak (*Rhus. toxicodendron*), and other poisonous plants of that class, is to dissolve a handful of quicklime in water, let it stand half an hour, then paint the poisoned parts with it. Three or four applications will never fail to cure the most aggravated cases. Poison from bees, hornets, spider-bites, etc., is instantly arrested by the application of equal parts of common salt and bicarbonate of soda, well rubbed in on the place bitten or stung.

XXII. Virulent Poisons and Their Antidotes.

Oil of Vitriol, Aqua-Fortis, Spirit of Salt.—*Antidotes*—Magnesia, chalk, soap and water.

Emetic Tartar.—*Antidotes*—Oily drinks, solution of oak bark.

Salt of Lemons or Acid of Sugar.—*Antidotes*—Chalk, whiting, lime or magnesia water. Sometimes an emetic draught.

Prussic Acid.—*Antidotes*—Pump on back, smelling-salts to nose, artificial breathing, chloride of lime to nose. Strong prussic acid kills instantly.

Pearlash, Soap Lees, Smelling-Salts, Niter, Hartshorn, Sal Volatile.—*Antidotes*—Lemon-juice and vinegar and water.

Arsenic, Fly-Powder or White Arsenic, King's Yellow or Yellow Arsenic.—*Antidotes*—Emetics, limewater, soap and water, sugar and water, oily drinks.

Mercury, Corrosive Sublimate, Calomel.—*Antidotes*—White of eggs, soap and water.

Opium, Laudanum.—*Antidotes*—Emetic draught, vinegar and water, dashing cold water on chest and face, walking up and down for two or three hours.

Lead, White Lead, Sugar of Lead, Goulard's Extract. —*Antidotes*—Epsom salts, castor oil and emetics.

Copper, Blue-Stone, Verdigris.—*Antidotes*—Whites of eggs, sugar and water, castor oil, gruel.

Zinc.—*Antidotes*—Limewater, chalk and water, soap and water.

Iron.—*Antidotes*—Magnesia, warm water.

Henbane, Hemlock, Nightshade, Foxglove.—*Antidotes*—Emetic and castor oil, brandy and water if necessary.

Poisonous Food.—*Antidotes*—Emetics and castor oil.

XXIII. Health-Board Disinfectants.

The instructions of the National Board of Health in relation to disinfectants and their use, with explanations as to disinfectants and deodorizers, are valuable. We have in XIX given simple means of deodorizing and disinfection. Deodorizers destroy smells; they do not necessarily disinfect. Disinfectants do not necessarily have odors, and some of the most virulent germs, as typhoid germs, may not, in water, be apparent to the sense of taste or smell. Disinfectants destroy the poisons of infectious and contagious diseases.

Some disinfecting agents recommended by the Board are:

"1. Roll-sulphur (brimstone) for fumigation.

"2. Sulphate of iron (copperas) dissolved in water, the proportion of one and a half pound to the gallon; for soil, sewers, etc.

"3. Sulphate of zinc and common salt, dissolved together in water, in the proportions of four ounces sulphate and two ounces salt to the gallon; for clothing, bed-linen, etc."

XXIV. How to Use Disinfectants.

"1. In the Sick-Room.—The most available disinfectants are fresh air and cleanliness.

"The clothing, towels, bed-linen, etc., should, on removal from the patient, and before they are taken from the room, be placed in a pail of the zinc solution, boiling hot if possible.

"All discharges should either be received in vessels containing copperas solution, or when this is impracticable, should be immediately covered with copperas solution. All vessels used about the patient should be cleansed with same solution.

"Unnecessary furniture, especially that which is stuffed, carpets and hangings, should, when possible, be removed from the room at the outset; otherwise they should remain for subsequent fumigation and treatment.

"2. FUMIGATION.—Sulphur is the only practicable agent for disinfecting the house. The rooms to be disinfected must be vacated. Heavy clothing, blankets, bedding, and articles which cannot be treated with zinc solution, should be opened and exposed during fumigation. Close the rooms as tightly as possible, place the sulphur in iron pans, supported upon bricks placed in wash-tubs containing a little water, set it on fire by hot coals, or with the aid of a spoonful of alcohol, and allow the rooms to remain closed for twenty-four hours. For a room ten feet square, at least two pounds of sulphur should be used; for larger rooms proportionally increased quantities.

"3. PREMISES.— Cellars, yards, stables, gutters, privies, cesspools, water-closets, drains, sewers, etc., should be frequently and liberally treated with copperas solution. It is easily prepared by hanging a basket containing about sixty pounds of copperas in a barrel of water.

"4. BODY AND BED CLOTHING, ETC.—It is best to burn all articles which have been in contact with persons sick with contagious or infectious diseases. Articles too valuable to be destroyed should be treated as follows:

"Cotton, linen, flannels, blankets, etc., should be treated with the boiling-hot zinc solution; introduce piece by piece; secure thorough wetting, and boil at least half an hour.

"Heavy woolen clothing, silks, furs, stuffed bed-covers, beds and other articles which cannot be treated with the zinc solution, should be hung in the room during fumigation, their surfaces thoroughly exposed, and pockets turned inside out.

"Afterward they should be hung in the open air, beaten and shaken. Pillows, beds, stuffed mattresses, upholstered furniture, etc., should be cut open, the contents spread out and thoroughly fumigated. Carpets are best fumigated on the floor, but should afterward be removed to the open air and thoroughly beaten.

"5. CORPSES.—These should be thoroughly washed with a zinc solution of double strength; should then be wrapped in a sheet, wet with the zinc solution, and buried at once. Metallic, metal-lined or air-tight coffins should be used when possible, certainly when the body is to be transported for any considerable distance."

CHAPTER XXIII.

CONTRIBUTIONS FROM FRIENDS ON HOUSEHOLD ECONOMY.

I. VALUE OF CONDENSED INFORMATION.—II. ORIGIN OF OUR HOUSEHOLD RECIPES.—III. ECONOMY IN THE KITCHEN—WASHING DISHES.—IV. THE DAMPER IN THE STOVE.—V. REGULATING COAL FIRES.—VI. THE USE OF WASTE PAPER.—VII. CLEANING SOILED MARBLE, ETC.—VIII. VERMINOUS INSECTS.—IX. CLOTH AND FUR MOTHS.—X. BOOK-DESTROYING INSECTS.—XI. KEROSENE. XII. THE LAUNDRY—SOME HELPS IN WASHING.—XIII. STARCHING AND IRONING.—XIV. BLEACHING LINENS, ETC.—XV. HOME-MADE SOAP AND CANDLES.—XVI. TO CLEAN SILVER.—XVII. SWEEPING.—XVIII. PAPERING, KALSOMINING AND PAINTING.—XIX. KALSOMINING.—XX. PAINTING.—XXI. SPRING HOUSE-CLEANING.—XXII. HOUSEHOLD HINTS.—XXIII. TOILET RECIPES.—XXIV. HOME-MADE WINES.—XXV. HOME-MADE INKS.—XXVI. RECIPES FOR GLUE.—XXVII. THE DYER'S ART.—XXVIII. COLORING DRESS AND OTHER FABRICS.—XXIX. COLORING YELLOW, BLUE AND GREEN.—XXX. SCARLET AND PINK.—XXXI. COLORING BLACK, BROWN AND SLATE.—XXXII. WALNUT COLORING—BLACK WALNUT.—XXXIII. COLORING CARPET RAGS.

I. Value of Condensed Information.

RECIPES, to be of use, should be suited to the needs of those for whom they are intended. Elaborate preparations that can only be made by a chemist, or by the aid of scientific appliances beyond the reach of the masses, would be out of place in a book of the practical nature of this work.

Tables of useful facts are also of great value in every department of life, for the reason that they present at a glance necessary information that could not be otherwise given except by many pages of print. They are simple and valuable to have at hand when needed. Every person outside of cities and villages is interested, for instance, in knowing the number of plants that may be contained on a given piece of ground; the quantity of seeds required per acre or per rod; weights per bushel of various grains, and the number of seeds in an ounce or pound; how to judge of the quality of land by its vegetation, and scores of other things of like kind. These we have grouped together in this volume so as to be easily examined, and so classified that no time need be spent in hunting for them.

II. Origin of Our Household Recipes.

In the course of the author's experience as agricultural editor and writer, many valuable, because simple, recipes relating to household art have come into his possession, partly through correspondence with the best housekeepers and partly through communications to the journals with which he has been connected. The best of this collection have been selected for reproduction in this work. The household departments have been prepared with the aid of a lady of long experience as a housekeeper, and well known for her patience and deft skill in nursing the sick.

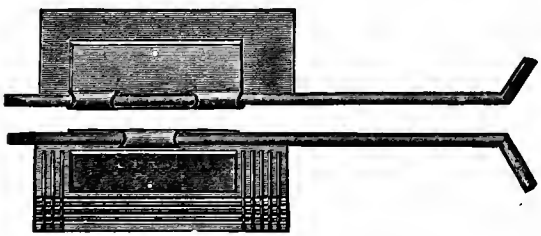
III. Economy in the Kitchen—Washing Dishes.

An English lady says: There are so many modes of washing dishes, that some will take it as quite unnecessary that they should be told how to do it. The proper way is perfectly simple. Have a pan of hot water in which a little soap has been dissolved, and then use a mop made of an old linen towel, or candle wicking fastened to the end of a stick, and then transfer them to a pan of still hotter water, and drain a moment, and wipe dry. This gives them an elegant polish. They should be wiped as soon as they have been through the last water, else they have a streaked effect, which can be felt, if not seen. It is the custom in England to drain them in racks, but we think our own mode the best—at least, with the white ware so fashionable in this country, and which is so little known there.

The glassware should be washed first, then the silver, then the cups and saucers, etc., and the greasy dishes last. Never wash nor wipe more than one article at a time. When china is rough to the touch, it is simply because it is not cleansed. Hot water, and plenty of it, dry, clean towels and rapid wiping make the dishes shine like mirrors. You can wash glasses in quite hot water, by rolling them round in the water, filling them as soon as they touch it, thus making all portions of the glass equally hot. They will never crack if treated in this way. Dish-washing forms a large proportion of the daily life of the housekeeper, and anything which expedites it, and leaves time for other things, ought to be welcomed.

IV. The Damper in the Stove.

The following, on the use of the damper, by an editorial lady friend, although written for stoves in which wood is burned, contains information of equal value for those burning coal, whether hard or soft. The use of the instrument, must, however, be studied, since different fuels require different treatment. Concerning the damper, our contributor says: A damper in the stove is of great importance in a house—both as a matter of economy, and of comfort. It makes the hot air remain in the stove, and does not take in the outside heated air, which is done through the crevices and proper drafts. If the damper is shut, you instantly feel the heat on your face, showing that it is thus kept in the room. The circulation is thus stopped in the room, and a soft, pleasant atmosphere is the result.



ADJUSTABLE STOVE DAMPER.

Economy in Fuel.—The main item is, however, economy in fuel. Not more than half the quantity of wood is used, and yet an equal amount of heat is obtained. This is of some consequence to the purchaser, or to the person who has the wood to chop, and of course, has an extra amount to furnish when it goes roaring up the

chimney. Then to the housekeeper, the fact that she gains more ashes by the use of a damper, is an inducement to use one, as they are not lost in the air.

Wood Fuel.—Dry hard wood is positively necessary, where a damper is used. Dry hickory makes the best coals. Maple and birch come next, though the flame is not so hot and bright. The beech blazes well, but is too much like soft wood. When the blaze is gone there is not much left of it. With a damper you can use soft maple. It is often the case that when there is not a damper, the fire is continually "going down," the heat is unequal, and the temperature of the room is being continually rendered cool—first dry, then damp, making it disagreeable and dangerous. This matter is of the utmost importance to the housekeeper, and should be attended to.

V. Regulating Coal Fires.

NEVER fill a stove more than half or two-thirds full of coal, even in the coldest weather. When the fire is low, never shake the grate or disturb the ashes, but add from ten to fifteen lumps of coal, and set the draft on. When these are heated through and somewhat ignited, add the amount necessary for a new fire, but do not disturb the ashes yet. Let the draft be open half an hour. Then shake out the ashes. The coal has thoroughly ignited, and will keep the stove at a high heat from six to twelve hours, according to the coldness of the weather. In very cold weather, after the fire is made, add coal every hour.

Use of Coal in Sick Rooms.—Mrs. M. G. L., of West Virginia, writes: You know what a racket is caused, even by the most careful hand, in supplying coal to a grate or stove, and how, when the performance is undertaken by Biddy, it becomes almost distracting. If you don't remember, take notice the first time you are ill, or have a dear patient in your care, or the baby is in a quiet slumber. Let some one bring in the coal scuttle or shovel, and revive your recollection. Well, the remedy we suggest is to put the coal in little paper bags, each holding about a shovelful. These can be laid quietly on the fire, and, as the paper ignites, the coals will softly settle in place.

You may fill a coal scuttle or box with such parcels, ready for use. For a sick-room, a nursery at night, or even for the library, the plan is admirable. Just try it. Besides, it is so cleanly. If you don't choose to provide yourself with paper bags, you can wrap the coals in pieces of newspapers at your leisure, and have them ready for use when occasion requires. Perhaps the "help" will kindly do it for you; or better still, the children, if the house is so sunshined, will attend to the wrapping, and think it fine fun.

Economy in Coal.—Mrs. N. M., of St. Charles, Missouri, says: In any fireplace not excessively small, a plate of iron set upon the grate will halve the consumption of coal, reduce the smoke and leave a cheerful, free-burning fire. Quite sufficient air enters through the bars, no poking is necessary and the fire never goes out until the coals are consumed. There is no ash and no dust, every particle being consumed.

Any householder can try this experiment and reduce his coal bill, say thirty per cent, at the cost of a shilling.

Care of Stoves.—Blackening and polishing stoves is hard work. Indeed, one of the best known lady writers on economy and household art, has said that a blackened stove may be a nuisance. It may be so in more ways than one. Few housekeepers, says our authority, have time to blacken their stoves every day, or even every week. Many wash them in either clean water or dish-water. This keeps them clean, but they look very brown. After a stove has been blackened, it can be kept looking very well for a long time by rubbing it with paper every morning. If I occasionally find a drop of gravy or fruit juice that the paper will not take off, I rub it with a wet cloth, but do not put on water enough to take off the blacking.

VI. The Uses of Waste Paper.

A CORRESPONDENT in Little Rock, Arkansas, truly says: Comparatively few housekeepers are aware of the many uses to which waste paper may be put. After a stove has been blackened, it can be kept looking very well for a long time by rubbing with paper every morning. Rubbing with paper is a much nicer way of keeping the outside of a tea-kettle, coffee-pot and tea-pot bright and clean, than the old way of washing them in suds. Rubbing with paper is also the best way of polishing knives and tinware, after scouring. This saves wetting the knife handles. If a little flour be held on the paper in rubbing tinware and spoons, they shine like new silver. For polishing mirrors, windows, lamp-chimneys, etc., paper is better than dry cloth. After it has been so used it is none the worse for kindling fires. Preserves and pickles keep much better, if brown paper, instead of cloth, is tied over the jar. Canned fruit is not so apt to mold if a piece of writing paper, cut to fit the can, is laid directly on the fruit. Paper is much better to put under a carpet than straw. It is warmer, thinner, and makes less noise when one walks over it. Two thicknesses of paper placed between other coverings on a bed, are as warm as a quilt. If it is necessary to step upon a chair, always lay a paper on it and thus save the paint or woodwork from damage. A fair carpet can be made for a room not in constant use, by pasting several thicknesses of newspaper on the floor, over them a coat of wall-paper, and giving them a coat of varnish.

VII. Cleaning Soiled Marble.

MUCH annoyance is frequently experienced from soiling marble table-tops, kitchen slabs or other marble objects. It is said that if slacked lime is mixed with a strong solution of soap into a pasty mass and spread over the spot, and allowed to remain for twenty-four or thirty hours, then carefully washed off with soap and water, and finally with pure water, the stain will be almost entirely removed, especially if the application be repeated once or twice.

Ox-Gall and Lye.—Another preparation consists in mixing an ox-gall with a quarter of a pound of soap-boiler's lye, and an eighth of a pound of oil of turpen-

tine, and adding enough pipe-clay earth to form a paste, which is then to be placed upon the marble for a time, and afterward scraped off, the application to be repeated until the marble is perfectly clean. It is quite possible that with all our endeavors a faint trace of the stains may be left; but it is said that this will be almost inappreciable. Should the spots be produced by oil, these are to be first treated with petroleum for the purpose of softening the hardened oil, and the above-mentioned applications may be made subsequently.

Ink Spots on Marble.—Ink spots may be removed by first washing with pure water, and then with a weak solution of oxalic acid. Subsequent polishing, however, will be necessary, as the luster of the stone may become dimmed. This can be best produced by very finely powdered soft white marble, applied with a linen cloth first dipped in water and then into the powder. If the place be subsequently rubbed with a dry cloth the luster will be restored.

Grease Spots on Wood.—If one is so unfortunate as to get any sort of grease on floor or table, apply directly potter's clay, just wet with water so as to form a stiff paste. Spread it pretty thick upon the grease spot, and lay a thin paper over to keep it from being rubbed off. After twenty-four hours scrape it off and spread on fresh clay. It will gradually absorb the grease, and leave the floor or table clean; but it may need to be renewed several times. When the clay looks clean, wash off with soap and water. The clay is also good to take grease from clothing, applied in the same way.

To Clean Tin Covers.—Mix a little of the finest powdered whiting with the least drop of sweet oil, rub the covers well with it, and wipe them clean; then dust over them some dry whiting in a muslin bag, and rub bright with dry leather. This last is to prevent rust, which the cook must guard against by wiping them dry and putting them by the fire when they come from the dining-room, for if hung up once damp, the inside will rust.

VIII. Verminous Insects.

Cockroaches and Bed-Bugs.—Cockroaches are the plague of many housekeepers, and yet a little Paris green is death to them. Keep it in a common flour-dredging box, label it poison, and apply it weekly to their haunts. Bed-bugs or chinch-bugs can also be dispersed and utterly routed with this remedy; and both cockroaches and bed-bugs will flee from powdered borax. Travelers should always carry a paper of borax in their bags, and sprinkle it under and over their pillows, if they fear they shall become food for the last-named wretches.

Ants and Flies.—Sprigs of worm-wood will drive away large black ants; and none of them, whether black, brown or red, relish wintergreen, tansy, Paris green, cayenne or kerosene; so if they invade our pantries, we can, by a judicious application of some one of these articles, make the premises too unpleasant for them. Fly-paper should be kept around the house as early as the middle of May. Put it in every open window, and thus destroy every intruder. It must constantly be borne in mind, that

the cobalt with which some fly-paper is saturated, and also Paris green, are two most deadly poisons. Keep them safely out of the way of children.

Expelling Flies From Rooms.—It is stated that if two and a half pounds of powdered laurel leaves are macerated or boiled in two gallons of water, until their poisonous quality is extracted, and with the solution a whitewash is made, by adding as much quicklime as can be slaked in it, and if a room be whitewashed with this preparation, flies will not settle on the walls for six months. If a paste, made by stirring together one pint of the powdered laurel leaves with a quarter pint of glycerine, be applied to windows and door casings, a room so prepared will soon be emptied of flies. Two applications of this paste are enough to keep even a kitchen clear of insects for a fortnight.

There is nothing disagreeable or deleterious to human beings in the odor of the wash or paste, though laurel leaves, or laurel water, taken into the human stomach, acts as a violent poison.

You may also drive flies out with a brush, but, unless something is done to render the place uninviting to them, they will return immediately. There are many weeds or plants emitting an empyreumatic odor which answer well for the purpose. None are more effectual than the wild chamomile (Mayweed). The odor of this plant is not at all disagreeable, and branches of the weed when in flower, or some of the dried flowers, scattered about a room, will soon rid it of all flies.

Another way is to throw some powdered black pepper on a hot shovel and carry it about the room. The generation of empyreumatic vapors in the same way from other spices will also, it is said, answer the purpose. A few drops of carbolic acid or creosote, on a cloth hung up in a sick-room or used in the dressings, would probably be effectual, but the odor is not usually so acceptable to one's olfactories.

The best thing of all is to keep them out. The author has never found any means of doing this so cheap, effectual and pleasant, as wire screens to all doors and windows. This will keep them out, with a little driving occasionally, if the doors all open outward. For mosquitoes and gnats, when it is impracticable to keep them out, as in the case of tents, used while camping out, a little brown sugar burned on coals we have found effective in some instances in driving them away, but of course a good mosquito-bar is the best.

IX. Cloth and Fur Moths.

THE small moths so destructive to cabinets, tapestry, clothes, carpets, furs, grains, etc., are called tineans, and belong to the natural order lepidoptera. They have four membranous wings covered with imbricated scales, like fine powder—as the butterflies and moths. Among these are the carpet moth, the clothes moth, the fur moth, and the hair moth. These moths are nocturnal in their habits, flying in the evening. They do not lay their eggs in material in constant use, and therefore wardrobes, drawers, chests, etc., should be frequently examined, and the contents aired, and beaten to dislodge the eggs or larvæ.

In old houses subject to their depredations, the cracks in closets, and other exposed places, may be brushed over with turpentine or other odorous substances. Sheets of paper sprinkled with spirits of turpentine, powdered camphor, shavings of Russia leather or tobacco, are also preventives. Chests and boxes of camphor-wood, red cedar and Spanish cedar, are obnoxious to these insects, and are useful for preserving costly articles.

The cloth linings of carriages, etc., may be preserved from their depredations by being sponged on both sides with a solution of corrosive sublimate in alcohol, just strong enough so that it will not bleach a black feather white. The insects may also be killed by fumigating with tobacco smoke, or the fumes of sulphur. It is also said that if hemp, in flower, cut and dried, be placed in a cushion, it will prevent the ravages of moths for years.

Furs.—A good recipe for preserving furs from moths is: One ounce gum camphor and one of powdered shell of red pepper. Macerate in eight ounces of alcohol for several days, then strain. Sprinkle furs, etc., with this tincture, roll up in a clean cloth and lay away.

X. Book-Destroying Insects.

Books, large or small, made up of dry paper, are nesting-places for a variety of insects, hardly large enough to be recognized as living things. Besides making themselves homes between the leaves, they feast on the paste, binding, twine on the backs and the green mold that gathers on them if neglected. One species takes up residence in the binding, devouring as it goes. Another feeds upon the paste. Still another book pest that is sure to appear in a library, not overhauled and dusted occasionally, eats through a volume.

Bookcases should not be made light with glass doors. Wire-netting is far preferable, because the books are kept drier; fresh air is all-important. An upper story is superior to a basement, being less liable to gather mold, which is a forest of minute vines in which bookworms ramble for exercise. Twice in each summer the books should be exposed to a bright sunlight while dusting them, also exposing the open leaves to a fresh current of air.

XI. Kerosene.

Kerosene is volatile and its vapor is explosive. Only the best oils—from 150 degrees fire test up to 175 degrees—should be used. The oil does not explode. An oil may even extinguish a burning match when thrown into it, and yet be highly dangerous to be used as a burning fluid. It is the vapor of these oils mixed with air that is dangerous, as far as explosion is concerned. While a partly filled lamp has the portion above the oil filled with a mixture of vapor and air, it may explode. When a lamp is filled while lighted, the mixture of air and vapor in the can or filler explodes upon coming in contact with the flame; the oil itself does not explode, though it does serious injury when scattered by the explosion.

Test for Kerosene.—Dr. Nichols, the well-known chemist and writer on chem-

ical science, advises the following test for kerosene: Fill a pint bowl two-thirds full of boiling water, and into it put a common metallic thermometer. The temperature will run up to over 200 degrees. By gradually adding cold water, bring down the temperature of the water to 100 degrees, and then pour into the bowl a spoonful of the kerosene, and apply a lighted match. If it takes fire, the article should be rejected as dangerous; if not, it may be used with a confident feeling of its safety.

XII. The Laundry—Some Helps in Washing.

THE Germans, and especially the Belgians and Hollanders, are noted for their fine washing. Their method, which does away with the use of soda, is as follows: Dissolve two pounds of soap in about three gallons of water as hot as the hand can bear, and add to this one tablespoonful of turpentine and three of liquid ammonia; the mixture must then be well stirred, and the linen steeped in it for two or three hours, taking care to cover up the vessel containing them as nearly hermetically as possible. The clothes are afterwards washed out and rinsed in the usual way. The soap and water may be re-heated, and used a second time, but in that case half a tablespoonful of turpentine and a tablespoonful of ammonia must be added. The process will cause a great economy of time, labor and fuel. The linen scarcely suffers at all, as there is little necessity for rubbing, and its cleanliness and color are perfect. The ammonia and turpentine, although their detersive action is great, have no injurious effect upon the linen; and while the former evaporates immediately, the smell of the latter will disappear entirely in drying the clothes

Washing Summer Suits, etc.—Summer suits are nearly all made of white or buff linen, pique, cambric or muslin. Whatever the material, common washerwomen spoil everything with soda, and nothing is more frequent than to see the delicate tints of linens and percales turned into dark blotches and muddy streaks by the ignorance and vandalism of a laundress. It is worth while for ladies to pay attention to this, and insist upon having their summer dresses washed according to the directions which they should be prepared to give their laundresses themselves. In the first place the water should be tepid, the soap should not be allowed to touch the fabric; it should be washed and rinsed quickly, turned upon the wrong side, and hung in the shade to dry, and when starched (in thin boiled but not boiling starch) should be folded in sheets or towels, and ironed upon the wrong side as soon as possible. But linen should be washed in water in which hay or a quart bag of bran has been boiled. This last will be found to answer for starch as well, and is excellent for print dresses of all kinds; but a handful of salt is very useful to set the color of light cambrics and dotted lawns; and a little ox gall will not only set but brighten yellow and purple tints, and has a good effect upon green.—ADELE.

To Cleanse Blankets.—Put two large tablespoons of borax and a pint bowl of soft soap in a tub of cold water. When dissolved, put in a pair of blankets and let them remain over night. Next day rub them out, rinse thoroughly in two waters, and hang them to dry. Do not wring them.—S. E. F.

To Wash Flannels.—I wonder if housekeepers know that flannel should never have soap smeared upon it, or be rubbed upon a board? A hot suds should be made, and the flannel should be squeezed through it, rubbing the dirtiest portions in the hands as lightly as possible. When the stains are softened, another warm water should be ready, into which dip the flannels, and squeeze them dry as possible out of it. Shake them well, and hang them out where the wind will not strike them hard; never hang them in the sun.—A. W.

Washing Fluid.—Three tablespoonfuls of soda, the same quantity of dissolved camphor (the same as kept for family use), to a quart of soft water; bottle it up, and shake well before using. For a large washing take four tablespoonfuls of fluid to a pint of soap, make warm suds and soak the clothes half an hour; then make another suds, using the same quantity of soap and fluid, and boil them just fifteen minutes, then rinse in two waters.—Mamie, Lake County, Ind.

To Remove Acid Stains and Restore Color.—When color on a fabric has been destroyed by acid, ammonia is applied to neutralize the same, after which an application of chloroform will, in almost all cases, restore the original color. The application of ammonia is common; but that of chloroform is but little known. Chloroform will remove paint from a garment or elsewhere, when benzole or bisulphide of carbon fails.

To Preserve Clothes-Pins.—They should be boiled a few moments and quickly dried, once or twice a month, when they become more flexible and durable. Clothes lines will last longer and keep in better order for wash-day service, if occasionally treated in the same way.

To Remove Grease from Worsted.—Take one-quarter pound of Castile soap, one-quarter pound ammonia, very strong, one ounce sulphuric ether, one ounce spirits of wine, one ounce glycerine. To mix this cut the soap fine and dissolve in one quart of soft water, and then add four more quarts of water and all ingredients.

Two or three daily applications of benzine will also remove the grease spots. Apply with brush or woollen cloth. Do not make the application in a warm room, as the article is highly inflammable.—Maggie, Richland, Mich.

XIII. Starching and Ironing.

Starch and iron shirt bosoms as usual, and when the articles are thoroughly dry, place one at a time on a narrow, hard and very smooth board, which has one thickness of cotton cloth over it, sewed tightly; have the polishing iron heated so that it will not scorch, and rub it quick and hard over the surface, up and down the bosom, using only the rounded part on the front of the iron. A still higher polish may be obtained by passing a damp cloth lightly over the smooth surface, and then rubbing hard and quickly with the hot iron. It needs a good deal of patient practice to do this admirably, but when once learned, it is as easy as other ironing. A polishing iron is small and highly polished, with a rounded part, which allows all the friction to come on a

small part at one time, which develops the gloss that may be in both linen and starch. Collars and cuffs look nicely done in this way.

For Lawns.—Take two ounces of fine white gum Arabic powder, put it into a pitcher, and pour on a pint or more of water, and then, having covered it, let it stand all night. In the morning, pour it carefully from the dregs into a clean bottle, cork it and keep it for use. A teaspoonful of gum water stirred into a pint of starch made in the usual manner, will give to lawns, either white or printed, a look of newness, when nothing else can restore them, after they have been washed.

Gloss for Shirt Fronts, Collars and Cuffs.—To a pail of starch, a whole sperm candle is used. When the linen is dry, it is dipped in the cold starch and ironed in the ordinary way; then it is dampened with a wet cloth, and the polishing iron pressed over it. To this last manipulation the linen is indebted for the peculiar laundry gloss which all admire so much, but which many housekeepers have vainly striven to leave upon the wristbands and bosoms of their husbands' shirts.

XIV. Bleaching Linens, Etc.

THE best method of bleaching or restoring whiteness to discolored linen is to let it lie on the grass, day and night, so long as it is necessary, exposed to the dews and winds. There may occur cases, however, when this will be difficult, and when a quicker process may be desirable. In these cases, the linen must be first steeped for twelve hours in a lye formed of one pound of soda to a gallon of soft boiling water; it must then be boiled for half an hour in the same liquid. A mixture must then be made of chloride of lime with eight times its quantity of water, which must be well shaken in a stone jar for three days, then allowed to settle; and being drawn off clear, the linen must be steeped in it for thirty-six hours, and then washed out in the ordinary manner. To expedite the whitening of linen in ordinary cases, a little of the same solution of chloride of lime may be put into the water in which the clothes are steeped; but in the employment of this powerful agent, great care must be exercised, otherwise the linen will be injured.—HOUSEKEEPER, Louisville, Ky.

Bleaching Cotton Goods.—A very good way, says Mrs. M. T. M., Auburn, Ill., to bleach cotton cloth is to soak it in buttermilk for a few days. Another way is to make a good suds, put from one to two tablespoonfuls of turpentine into it, before putting the clothes in. Wash as usual, wringing the clothes from the boil, and drying without rinsing. By using one tablespoonful of turpentine in the first suds on washing days, it will save half the labor of rubbing, and the clothes will never become yellow, but will remain a pure white. It is simple, and I never wash without it.

To Clean Merino.—Grate two or three large potatoes; add to them a pint of cold water; let them stand for a short time and pour off the liquor clear, when it will be fit for use. Lay the merino on a flat surface and apply the liquid with a clean sponge until the dirt is completely extracted. Dip each piece in a pailful of clean

water and hang up to dry without wringing. Iron while damp on the wrong side. It will then appear almost equal to new.—Nellie, Jefferson, Ill.

Removing Iron Rust.—Wash the stains in ripe tomatoes. Then hang in the sun to dry. After thoroughly drying, wash in clear water.

XV. Home-Made Soap and Candles.

Soft-Soap.—In making soft-soap, use a pine barrel, for a hard-wood barrel will warp and leak. A well-cleansed fish barrel is commonly taken for the purpose. Put in ten to twelve pounds of potash. and throw upon it two pailfuls of boiling water. Let it digest awhile and then put in two pounds of grease to each pound of potash. Have the grease hot. Let that digest awhile, then add a third pailful of hot water. Stir and digest awhile, then add another pailful of hot water. Keep doing this until the barrel is within six inches of being full. Stir occasionally until the whole is well mixed, It should stand three months before use. Stir occasionally during the first week. The longer it stands after making, the better the soap. We keep it a year before use.—W. Niagara Co., N. Y.

Another Way.—For one barrel of soap, take thirty pounds of grease, free from salt, rinds or bits of lean meat, and the lye from two barrels of good ashes. Put one quart of lime in the bottom of each barrel of ashes. Put boiling water on to leach with; have ready the soap barrel where it is to stand. When the lye begins to run, melt the grease in a little lye and pour it in the barrel. Heat the lye and fill it full, stirring frequently until cold. I always use the stove kettle, as that is free from rust, which makes white cloth yellow. Soap made in this way will be very light-colored and thick, and requires but little labor in making. If the lye is not strong enough to eat the grease, boil it awhile.—Mrs. A. G.

Cold-Made Soap.—Have lye strong enough to bear up an egg. Then stir in any soap grease until the lye is pretty well filled, and in a week, or ten days the soap will be fit for use. In the meantime, stir occasionally.—Mrs. M. A. C., Labette Co., Kan.

Hard-Soap.—Five pounds soda ash, two and a half pounds white lime, one-half pound resin, ten pounds grease, eight gallons soft water. Boil five hours. Take the soda ash and lime, put them in your kettle, pour the water over, and boil one-half hour. Then let it settle, and turn off the lye. Lift out the lime and soda ash, turn over it more water, as it is yet quite strong, return the lye to the kettle, add the grease and resin, and boil five hours. This makes excellent soap.—Mrs. E. A. H., North Benton, O.

Second Recipe for Hard Soap.—Pour four gallons of boiling water over six pounds of salsoda and three pounds of unslaked lime. Stir the mixture well and let it stand over night. Then drain it off. Put six pounds of tallow, or any kind of clear grease with it, and boil it two hours, stirring most of the time.—C. E. S., Carondelet, Mo.

Lard Candles.—Take twelve pounds of lard, one pound saltpeter, one pound alum. Pulverize and mix the saltpeter and alum; dissolve the compound in a gill of boiling water; pour the compound into the lard before it is quite melted. Stir the whole until it boils, and skim off what rises. Let it simmer until the water is all boiled out, or until it ceases to throw off steam. Pour off the lard as soon as it is done, and clean the boiler while it is hot. If the candles are to be run in a mould, you may commence at once, but if to be dipped, let the lard cool first and cake. Then treat as you would tallow.—NETTIE, Terre Haute, Ind.

Hardening Tallow.—Take the common prickly pear and boil or fry it in the tallow, without water, for half an hour, then strain and mould. I use about six average-sized leaves to the pint of tallow (by weight one pound of leaves to four of tallow), splitting them up fine. They make the tallow as hard as stearine, and do not injure its burning qualities in the least.—MRS. E. L. O., Waco, Tex.

XVI. To Clean Silver.

A LADY correspondent in Southern California sends the following: Silver is most susceptible of spotting and discoloration by sea air, the human perspiration, the presence of sulphureted hydrogen (as seen in an egg spoon left uncleaned), the excreta of cockroaches and other strong-smelling insects, and lastly, by the contact of mice; the latter cause has irretrievably injured new plated-ware, never used, but left on a sideboard accessible to these little vermin. It is the practice of the East-Indian jewelers never to touch silver and gold with any abrasive substance. The most delicate filigree work and wire constructions of silver are rendered snowy white by their simple manipulation. They cut some juicy lemons in slices; with these they rub any large silver or plated article briskly, and leave it hidden by the slices in a pan for a few hours. For delicate jewelry, they cut a large lime nearly in half and insert the ornament; then they close up the halves tightly and put it away for a few hours. The articles are then to be removed, rinsed in two or three waters, and consigned to a saucepan of nearly boiling soapsuds, well stirred about, taken out, again brushed, rinsed, and finally dried on a metal plate over hot water, finishing the process by a little rub of wash leather (if smooth work).

For very old, neglected or corroded silver, the article may be dipped, with a slow stirring motion, in rather a weak solution of cyanide of potassa, but this process requires care and practice, as it is by dissolving off the dirty silver you obtain the effect. Green tamarind pods or oxalate of potash are greater detergents of gold and silver articles than lemons, and are much more employed by the artisan for removal of oxides and fire-marks.

A strong solution of hyposulphite of soda, as used by photographers, is perhaps the safest wash, as it will in no way attack the metallic silver, but only the films of chloride, etc., on its surface.

XVII. Sweeping.

If brooms are wet in boiling suds once a week they will become very tough, will not cut the carpet, will last much longer, and always sweep as clean "as a new broom," if kept hanging up when not in use. A most admirable way of sweeping a dusty carpet is to have a pail of clean cold water stand by the door, into which the broom can be dipped, taking care to shake all the drops out of it, by knocking it hard against the side of the pail. Then sweep a couple of yards or so, wet the broom again, and sweep as before. When carefully done, and the drops are all shaken out, it will clean a very dirty carpet nicely, and you will be surprised at the amount of dirt removed. Sometimes you will need to change the water two or three times. In winter, snow can be sprinkled over the carpet and swept off, before it has time to dissolve. Some throw down tea-grounds, and sweep them off briskly. Fresh grass is an excellent cleanser of a carpet, strewn thickly about and swept hard. Moistened Indian meal has proved of good effect.—ELLA W., Lincoln, Neb.

XVIII. To Paper Walls.

Mrs. Annie R. White, for many years literary and household editor of the *Western Rural*, discourses as follows about the way to paper rooms: Don't try to paper with a carpet down. Make paste, cut bordering and the paper the day before. If the wall has been whitewashed, it must be washed in vinegar to neutralize the alkali in the lime. If papered before, and you wish the paper removed, sop with water and it will peel off. If convenient, provide a long board, wide as the paper, though a table or two will do. The paper must be measured, placed right side down on the board; then with a brush proceed to lay on the paste, not too thickly, but over every part, and be careful that the edges receive their share. When completed, double within three inches of the top, the paste sides being together; carry to the wall, mount your chair, and stick your three inches of pasted paper on the wall at the top. That holds it; now strip down the other end, and see that it fits just right; if not, peel down, make right, then press to the wall from the center right and left. Leave no air under, or when warm it will expand, bursting the paper.

Of course the paper must be matched; it will not do to measure by lines unless the walls are perfectly plumb. Small figures make less waste, and make a small room look larger. Stripes make a low room look higher, and if there are no figures between, or in the stripe to match, there is no waste, and no trouble in putting on If a narrow border is the style, let it be bright, if the paper be neutral; but if that be bright, the border had better be dark and neutral. If the paste be made too thick, the paper will be apt to crack and peel off; if too thin, it will saturate the paper too quickly, and make it tender in putting it on. A counter-duster (Brussels brush) is nice to brush the paper to the wall. White clean cloths will do, but it will not do to rub the paper with this; being damp, the paint or color rubs off the paper. The tables must be dried each time after pasting, for the same reason. Paste under paper

must not freeze, nor be dried too quickly. If whitewashing is done after papering, tack double strips of newspaper wider than the border all around the room, to prevent its soiling the paper,

Papering Whitewashed Walls.—If the walls are covered with thick, scaly whitewash, the result of years of additions, they must be scraped with a thin steel scraper—a hoe will do if carefully used. This will smooth them. Then wash them in weak lye and sweep off thoroughly when dry. Size the walls with glue water, one pound of glue to a pail of water, and the paper will stick and not peel off. The paste should be smooth rye flour paste, rather thin, but perfectly smooth. Starch paste is the next best.—PAINTER-TURNED-FARMER, Lincoln, Neb.

XIX. Kalsomining.

THERE are as many ways to kalsomine as there are to whitewash. The simplest mode we know of is to take ten pounds of Paris white, and soak it in cold water—just enough water to dissolve it well. Take one-eighth of a pound best white glue, soaked in cold water enough to cover. Let it soak three to four hours; or till well swelled. If there is much liquid by the time the glue is well swollen, take the glue out and put it in a saucepan over the fire, with a little water to keep it from burning. Mix the dissolved whitening thoroughly with the hand. Then add the melted glue, mixing well. This mixing needs to be done in a large vessel. Then pour into these ingredients a quarter of a pint of linseed oil, and on top of oil pour sufficient muriatic acid (perhaps ten cents' worth) to cut the oil, stirring it the while. After this is done, add cold water enough to the whole to thin it down to about a pailful of the liquid. Then mix a little ultramarine in a cup of cold water, and add to the whole, so as to remove the yellow tinge, and make it a bluish white. Apply with a clean whitewash brush, one or two coats. So says Mrs. O. A. N., who adds, that her husband does the kalsomining.

XX. Painting.

Best Time for Outside Work.—Paint houses late in the autumn or during the winter. Paint then will endure twice as long as when applied in early summer, or in hot weather. In the cold season it dries slowly and becomes hard, like a glazed surface, not easily affected afterward by the weather, or worn off by storms. But in very hot weather the oil in the paint soaks into the wood at once, as into a sponge, leaving the lead nearly dry, and ready to crumble off. This last difficulty might be guarded against, though at an increased expense, by first going over the surface with raw oil. By painting in cold weather, one annoyance might certainly be escaped—the collection of small flies in the fresh paint.

Recipe for Inside Paint.—A cheap inside paint, and by no means a bad one, especially where the smell of oil or turpentine would be objectionable, or in any case where lead paint is not desirable, may be made by taking eight ounces of freshly slaked lime, and mixing it in an earthen vessel, with three quarts of skimmed sweet milk.

In another vessel mix three and a half pounds of Paris white with three pints of skimmed milk. When these mixtures are well stirred up, put them together, and add six ounces of linseed oil. Mix these well, and it will be ready for use. This preparation is equal to oil paint, and is excellent for walls and ceilings. Any shade may be made by the addition of dry pigments.—PAINTER-TURNED-FARMER.

To Soften Putty.—To remove old putty from broken windows, dip a small brush in nitric or muriatic acid (obtainable at any druggist's), and with it paint over the dry putty that adheres to the broken glass and frames of your windows; after an hour's interval, the putty will become so soft that it can be removed easily.

XXI. Spring House-Cleaning.

Now is the time that tries women's souls, and no sound is heard o'er the house save the scrub-brush, the mop and the broom. The spring cleaning is at hand.

Blankets and Furs.—And first, there are all the woollens, blankets, etc., to be washed, and all that can be spared (for we dare not put them all out of sight, lest we provoke another snow-storm), are to be packed away in deep chests, and plenty of cedar boughs strewn over them, or else powdered camphor gum. The fortunate possessor of a cedar-wood trunk need have no apprehensions, but without that, the moth-millers will make sad havoc among your furs, woolens, etc., unless you guard them carefully.

The Carpets.—All carpets do not need to be taken up; those which do not, can be loosened at the edges, the dust-brush pushed under a piece, and a clean sweep of all the dust can be made. Then, wash the floor thus swept, with strong soap-suds, and spirits of turpentine after. Then, tack the carpet down. The odor is soon gone, if you open your windows, and you can feel safe for this summer, at least. Upholstered furniture can be treated to the same bath, if applied with a soft, clean cloth, and the colors will receive no injury. But before using it, brush the cushions with a stiff hand-brush and a damp cloth, so as to take away all the dust.

A good way to clean straw matting after it is laid, is to sprinkle corn-meal over it, or damp sand, and sweep it thoroughly out.

Windows Washed.—Windows are hard to wash, so as to leave them clear and polished. First, take a wooden knife, sharp-pointed and narrow-bladed, and pick out all the dirt that adheres to the sash; dry whiting makes the glass shine nicely. I have read somewhere, that weak black tea and alcohol is a splendid preparation for cleaning the window-glass, and an economical way to use it would be to save the tea-grounds for a few days, and then boil them over in two quarts of water and add a little alcohol when cold. Apply with a newspaper and rub well off with another paper, and the glass will look far nicer than when cloth is used.

The Beds.—When mattresses and feather-beds become soiled, make a paste of soft-soap and starch, and cover the spots. As soon as it dries, scrape off the paste and wash with a damp sponge. If the spots have not disappeared, try the paste again.—ANNIE R. W.

XXII. Household Hints.

Seventeen Facts.—A good housekeeper kindly sends the following maxims and recipes, "all warranted tried and approved:"

1. Simple salt and water cleans and preserves matting more effectually than any other method.
2. Tepid tea cleans grained wood.
3. Oil-cloth should be brightened, after washing with soap and water, with skimmed milk.
4. Salt and water washing preserves bedsteads from being infected by vermin; also, mattresses.
5. Kerosene oil is the best furniture oil; it cleanses, adds a polish, and preserves from the ravages of insects.
6. Green should be the prevailing color for bed hangings and window drapery.
7. Sal-soda will bleach; one spoonful is sufficient for a kettle of clothes.
8. Save your suds for the garden and plants, or to harden yards when sandy.
9. A hot shovel held over varnished furniture will take out spots.
10. A bit of glue dissolved in skimmed milk and water will restore old rusty crape.
11. Ribbons of any kind should be washed in cold suds and not rinsed.
12. If flat-irons are rough, rub them well with salt, and it will make them smooth.
13. If you are buying a carpet for durability, you must choose small figures.
14. A bit of soap rubbed on the hinges of doors will prevent them from creaking.
15. Scotch snuff, if put in the holes where crickets run out, will destroy them.
16. To get rid of moths and roaches from closets and bureau drawers, sprinkle powdered borax over and around the shelves, and cover with clean paper
17. To remove grease-spots apply a stiff paste to the wrong side of the material or garment; hang it up and leave it some time; the grease will have been entirely absorbed by the paste, which can then be rubbed off.

Furniture Doctored.—To take out bruises from furniture, wet the part with warm water; double a piece of brown paper five or six times, soak it, and lay it on the place; apply on that a hot iron till the moisture is evaporated; two or three applications will raise the dent or bruise level with the surface. If the bruise be small, merely soak it with warm water, and apply a red-hot iron very near the surface; keep it continually wet, and in a few minutes the bruise will disappear. To remove stains, wash the surface with stale beer or vinegar; the stains will be removed by rubbing them with a rag dipped in spirits of salt. Re-polish as you would new work. If the work be not stained, wash with clean spirits of turpentine and re-polish with furniture oil.

To Clean Looking-Glasses.—Wash a piece of soft sponge, remove all gritty particles from it; dip it lightly into water, squeeze it out again, and then dip it into

spirits of wine; rub it over the glass, dust it with powdered blue or whiting sifted through muslin; remove it lightly and quickly with a clean cloth, and finish with a silk handkerchief. If the glass be a large one, clean one-half at a time, otherwise the spirits of wine will dry before it can be removed. If the frames are gilt, the greatest care must be taken to prevent the spirits of wine from touching them. To clean such frames, rub them well with a little dry cotton wool; this will remove all dust and dirt, without injury to the gilding. If the frames are varnished, they may be rubbed with the spirits of wine, which will take out all the spots and give the varnish a good polish.—MATTIE M., Cleveland, O.

Fastening Window Sashes.—A convenient way to prevent loose window sashes from rattling unpleasantly when the wind blows, is to make four one-sided buttons of wood, and screw them to the stops, which are nailed to the face-casings of the window, making each button of proper length to press the side of the sash outward when the end of the button is turned horizontally. The buttons operate like a cam. By having them of the correct length to crowd the sills of the sash outward against the outer stop of the window frame, the sash will not only be held so firmly that it cannot rattle, but the crack which admitted dust and a current of cold air will be closed so tightly that no window strips will be required. The buttons should be placed about half-way from the upper to the lower end of each stile of the sashes.

French Polish.—To one pint of spirits of wine add half an ounce of gum shellac, half an ounce of gum lac, and half an ounce of gum sandarac; place the whole over a gentle heat, frequently stirring till the gums are dissolved. Then make a roller of list, put a portion of the mixture upon it, and cover that with a soft linen rag, which must be slightly touched with cold-drawn linseed oil. Rub them into the wood in a circular direction, covering only a small space at a time, till the pores of the wood are filled up. Finish in the same manner with spirits of wine with a small portion of the polish added to it. If the article to be polished has been previously waxed, it must be cleaned off with the finest sand-paper.

Restoring Furniture.—An old cabinet-maker writes that the best preparation for cleaning picture-frames and restoring furniture, especially that somewhat marred or scratched, is a mixture of three parts of linseed oil and one part spirits of turpentine. It not only covers the disfigured surface, but restores the wood to its original color, and leaves a luster upon the surface. Put on with a flannel, and when dry, rub with a clean soft wooden cloth.

Rough on Grease.—The following will be found a most excellent preparation for taking grease-spots from carpets or other fabrics: Four ounces white Castile soap, four ounces alcohol, two ounces ether, three ounces ammonia, one ounce glycerine. Cut the soap fine; dissolve in one quart soft water over the fire; then add four quarts more soft water, after which add the spirits, and bottle. Cork tight. Apply with a stiff brush, and rinse. *

To Brighten Carpets.—Dissolve a handful of alum in a pail of water, dip your broom in, shaking it well, and sweep a small space. Then re-dip the broom, and

sweep as before, until you have gone over the whole carpet. You cannot imagine how it will renew the colors in the carpet, especially green.—HOUSEKEEPER.

Laying Down Oil-Cloths.—Oil-cloths always come in rolls. The nearer we buy, says a correspondent, towards the last end of the piece the more they will shrink after laying them down. To prevent this, unroll them, place them smoothly on the floor wrong side up, and use them so for a week or even two. Then turn them, and tack them to the floor. This method prevents their pulling up and cracking, as we often see new oil-cloth do.

Cleaning Gold Chains.—Put the chain in a small glass bottle, with warm water, a little tooth-powder and some soap. Cork the bottle, and shake it for a minute violently. The friction against the glass polishes the gold, and the soap and chalk extract every particle of grease and dirt from the interstices of a chain of the most intricate pattern; rinse it in clear, cold water, and wipe with a towel.

To Whiten Ivory.—Boil alum in water; into this immerse your ivory, and let it remain one hour; then rub the ivory with a cloth, wipe it clean with a wet linen rag, and lay it in a moistened cloth to prevent its drying too quickly, which causes it to crack.

XXIII. Toilet Recipes.

To Remove Freckles.—Take one ounce Venice soap, one-half ounce lemon-juice, one-quarter ounce oil bitter almonds, one-quarter ounce deliquated oil of tartar, three drops oil of rhodium. Dissolve the soap in lemon-juice, and add the two oils. Place in the sun until it becomes an ointment. Then add the rhodium. Anoint at night with this ointment, then wash in the morning with pure water, or mixture of elder-blows and rosewater.—H. B., Zanesville, Wis.

Face Wash.—Take a small piece of gum benzoin, boil in spirits of wine until it is a rich tincture. Use fifteen drops in a glass of water, three or four times a day. Let it remain on to dry. It is very efficacious in removing spots, eruptions, etc.—MARY R., Cedar Falls, Iowa.

Curling False Hair.—Wind the hair on smooth round sticks about as large as a curling iron, fasten the ends firmly to the stick, then wind over the hair a strip of cloth, which must also be fastened at the ends, put in a dish of warm water sufficient to cover, and let it boil two hours. Remove from the water and place in a moderately heated oven to remain until nearly dry, when they should be placed in the sun or near the stove until they are perfectly dry, when they may be unwound from the sticks and brushed over the finger. If too dry or not sufficiently glossy, put a little oil on the brush. Care should be taken while the hair is in the oven that it does not become too warm.—"PERDU."

Stimulant for the Hair.—One of the best stimulants to promote the growth of the hair, when there is danger of baldness, and to hasten growth, is as follows: One pint alcohol, castor oil enough to take up the alcohol, two ounces spirits ammonia, one-quarter ounce oil origanum, one-quarter ounce tincture cantharides. Shake all well together before using. Apply about four times a week.

Cleansing the Hair.—Use a tablespoonful or two of common spirits of hartshorn, in a basin of water; then thoroughly wash the scalp and hair until they are clean; then wash with clean water, wipe dry, and apply a little light oil or pomade, if needed, to prevent taking cold.

Another good hair-wash is: Beat the whites of four eggs to a froth, rub well into the roots of the hair. Leave it to dry. Wash the head clean with equal parts rum and rosewater.

Dandruff can be removed by washing the head with buttermilk and thoroughly cleansing with pure soft water afterward.—FARMER'S GIRL.

Glycerine Ointment.—A glycerine ointment for chaps and excoriations is made as follows: One-half ounce spermaceti melted together with a drachm of white wax and two fluid ounces of oil of almonds by a moderate heat; the mixture is poured into a mortar, when a fluid ounce of glycerine is added to it and rubbed till the ingredients are thoroughly mixed and cold.

Court Plaster.—Soak isinglass in a little warm water for twenty-four hours; then evaporate nearly all the water by a gentle heat, dissolve the residue in a little proof spirits of wine, and strain the whole through a piece of open linen. The strained mass should be a stiff jelly when cool. Now, extend a piece of silk on a wooden frame and fix it tight with tacks and thread. Melt the jelly, and apply it to the silk thinly and evenly with a hairbrush. A second coating must be applied when the first has dried. When both are dry, cover the whole surface with two or three coatings of balsam of Peru, applied in the same way.

XXIV. Home-Made Wines.

TEMPERANCE writes from Benton Harbor, Michigan: "I think you will find these two recipes all right."

Unfermented Wine.—Take the pure juice of well-ripened grapes, put in a porcelain kettle with about one pound of best white sugar to each gallon of juice, and let it boil gently, skimming carefully. Let it simmer slowly till it is reduced about one-fifth. Then bottle or can while hot, and you have a rich, refreshing drink.

Elderberry Wine.—To every quart of the berries put a quart of water and boil for half an hour. Bruise from the skin and strain, and to every gallon of juice add three pounds of double-refined sugar and one-quarter ounce of cream of tartar, and boil for half an hour. Take a clean cask and put in it one pound of raisins to every three gallons of wine, and a slice of toasted bread covered with good yeast. When the wine has become quite cool, put it into a cask and place in a room of even temperature to ferment. When this has fully ceased, put the bung in tight. No brandy or alcohol should be added.

XXV. Home-Made Inks.

A GOOD black ink may be made as follows: One gallon of soft water, one-quarter of a pound extract of logwood, twenty grains bichromate potash, fifteen grains

prussiate potash. Heat the logwood and water to a boiling point and skim well. Dissolve the potash in one-half a pint of hot water and put all together, stirring well. Boil three minutes; strain and it is fit for use. A few cloves put in each bottle will prevent it from molding.

Ink not Injured by Freezing.—Take about one handful of maple bark—the inside bark, the outside bark having been scraped off. Put it in three pints of water and boil until the strength is all out of the bark; then strain the bark out of the ooze. Put in the ooze half a tablespoonful of copperas, and boil five or ten minutes until the copperas is all dissolved. Keep stirring. This will make near one gill of good ink that will not be injured by freezing.—J. E. L., Cambridge, Ind.

Indelible Ink.—Four drachms nitrate of silver, four ounces rainwater, six drops solution of nut-galls, and one-half a drachm gum Arabic. This will make an ink which will not fade, and costs very little.

Indelible Inks for Brushes.—For using with a marking-brush, an ink may be made by diluting coal tar with benzine to a proper consistency, or equal parts of vermilion and copperas may be rubbed up with oil varnish. Either of these holds well on linen or cotton fabrics.

Ink for Zinc Labels.—An ink for zinc only, that will endure for years, cuts slightly into metal, has a black color, and is as legible after a dozen years as when newly written, is made as follows: One part verdigris, one part sal ammonia, half part lampblack, and ten parts of water; mix well and keep in a bottle with a glass stopper; shake the ink before using it. It will keep any length of time. Write it on the label with a steel pen, not too fine pointed. It dries in a minute or two.—NURSERYMAN.

XXVI. Recipes for Glue.

Isinglass and Spirits.—A strong and fine glue may be prepared with isinglass and spirits of wine, thus: Steep the isinglass for twenty-four hours in spirits of wine and common brandy; when opened and mollified, all must be gently boiled together and kept well stirred until they appear well mixed, and a drop thereof, suffered to to cool, presently turns to a strong jelly. Strain it while hot through a clean linen cloth, into a vessel, to be kept close stopped. A gentle heat suffices to dissolve the glue into an almost colorless fluid, but very strong, so that pieces of wood glued together with it will sooner separate elsewhere than in the parts joined.

A Strong Cement.—Mix a handful of quicklime with four ounces of linseed oil; boil them to a good thickness, then spread it on tin plates in the shade, and it will become exceedingly hard, but may be easily dissolved over a fire, as glue, and will join wood perfectly. This glue will resist fire and water.

Cheap Water-Proof Glue.—A glue that will resist water to a considerable degree is made by dissolving common glue in skimmed milk. Fine levigated chalk added to the common solution of glue in water makes an addition which strengthens it, and renders it suitable for sign-boards and things which must stand the weather.

Paste That Will Keep.—Dissolve a teaspoonful of alum in a quart of water. When cold, stir in as much flour as will give it the consistency of thick cream, being particular to beat up all the lumps; stir in as much powdered resin as will lie on a dime, and throw in a half dozen cloves to give it a pleasant odor. Have on the fire a teacupful of boiling water, pour the flour mixture into it, stirring well at the time. In a very few minutes it will be of the consistency of mush. Pour it into an earthen or china vessel; let it cool; lay a cover on, and put in a cool place. When needed for use, take out a portion and soften it with warm water. Paste thus made will last. It is better than gum, as it does not gloss the paper, and can be written on.—AMANDA D. I., Madison, Wis.

XXVII. The Dyer's Art.

THE time is long since past when spinning and weaving constitute an important part of rural economy. It will no longer pay even to dye old fabrics at home, except in those sections far removed from dyer's establishments. It will not pay at all, except for the most common fabrics Rag carpets, however, have not gone out of fashion, and they never should. If tastefully made, they are pretty, and for kitchen and general family wear, certainly lasting. The recipes given by contributors fairly include all the regular colors, and will show that this department of rural art is still extensively practiced, for many still keep up the knowledge of the art as much because it amuses them as for any other reason.

XXVIII. Coloring Dress and Other Fabrics.

As to the stability of dyes imparted to silks, damasks and fabrics, used in furnishing, an eminent French chemist has found that the blue colors produced by indigo are stable; Prussian blue resists moderately the action of air and light, but not soap; scarlet and carmines, produced by cochineal and lac-dye, are last; the most stable colors on silk are produced by weld

Mordants.—In colorings it is sometimes necessary to employ mordants, or substances to "fix" color; they may even change a color; so, by mixing mordants, different shades are produced. But it will not be necessary to enter into this subject here. Where mordants are necessary, they will be given in the simple recipes. In relation to fixing colors generally, and this applies to washing, the following will be useful:

Take a large double handful of bran, put it in a saucepan and set it over the fire, allowing it to boil thoroughly in a quart of water. When thoroughly boiled, strain the bran, and throw the water into that in which you are about washing your lawn or chintz dress. Let the dress soak for an hour or so in it before washing. Instead of starch use a weak solution of glue-water, and iron on the wrong side.

XXIX. Coloring—Yellow, Blue and Green.

Yellow.—Dissolve one-half pound sugar of lead in hot water; dissolve one-fourth pound bichromate of potash in a vessel of wood, in cold water. Dip the

goods first in the lead-water, then in the potash, then alternate until the color suits. This quantity answers for five pounds of goods.

Blue.—Dissolve one-fourth pound copperas in soft water, sufficient to color five pounds of goods; put in the goods and let them remain fifteen minutes; then take them out. Take clean soft water and dissolve two ounces prussiate of potash. Put in the goods when it is milk-warm. Let them remain in this fifteen minutes; then take out the goods, and add one ounce of oil of vitriol to the potash dye when it is only milk-warm; put in your goods again; boil for deep blue, and take out before boiling for lighter shades.

Green.—Take the yellow dyed by the above recipe, and dye by the recipe given for dyeing blue, and you will have a beautiful green.—N. B., Elm Grove, Mich.

Coloring Cotton.—To four pounds of rags take one and one-half ounces oxalic acid, two ounces of Prussian blue; let each soak over night in one quart of rain-water, then put together in as much warm rain-water as you want to color with. Put in the rags and let them be in twenty minutes. Wring out and dip in the following yellow dye.

Take six ounces of sugar of lead, four and a half ounces of bichromate of potash; dissolve in a pint of hot rain-water. Take as much hot rain-water as you want to color with. Dip first in the lead, then in the potash several times. Rinse in cold rain-water. Use tin or copper—no simmering is needed. The first makes a blue, the last a beautiful yellow, and both a durable green.—Mrs. Lizzie B., Rochester, Ia.

A Good Yellow.—Take bichromate of potash, one pound to a pailful of water; for blue, two boxes bluing. Color yellow first, then dip the goods, either cotton or woolen, into the blue dye, and you have a deep durable green. Scald thoroughly.—A. J. T., Algona, Ia

Coloring Cotton Red.—Take two pounds of Nicaragua, or red wood, four ounces solution of tin. Boil the wood for an hour or more, turn off the dye into a tub or pail. Then add the tin, and put in your cotton. Let it stand five minutes, and you will have a nice red.—Mrs. H., Fort Atkinson, Wis.

Or this.—For four pounds of goods, take one pound of redwood. Steep in cold water over night, then let it come to a boil. Skim out the chips; wring out the the goods in the dye, then add sufficient muriate of tin to set the color; return the goods to the dye, let them remain until colored deep enough. Color in brass or tin. —Eliza, Atchison, Kan.

Coloring Cotton Green.—Dissolve six ounces of sugar of lead in hot water, four ounces bichromate potassa in warm water; dip the cloth in the sugar of lead, wring out, then dip in the potassa. Dip three or four times, till a bright yellow is obtained. When the cloth is dry, dissolve four ounces Prussian blue, four ounces oxalic acid. Dissolve separately in warm water; then turn together, and dip your cloth in the blue dye, and you will have a splendid green.

Prussian blue and oxalic acid make a beautiful blue for cotton. Dip three or four times for a deep shade. Rinse in salt-water.—Mrs. D. B., Northfield, Minn.

Or this.—For five pounds of goods dissolve nine ounces sugar of lead in four gallons rain-water. Dissolve in another vessel six ounces bichromate potash in four gallons of rain-water. First, dye your goods blue (if you wish a dark green, you must have a dark blue—if light green, a light blue). Dip the goods first in the lead-water, then in the potash-water, and then again into the lead; wring out dry, and afterward rinse in cold water.—Mrs. E. M., Grand Mound, Iowa.

XXX. Scarlet and Pink.

Scarlet for Woollen Goods.—To each pound of goods take one ounce of pulverized cochineal, one-half ounce of cream-of-tartar, two ounces of muriate of tin. Use soft water. Color in tin or copper. Let the water get a little warm before putting the dye-stuff in. Stir well, so that all is dissolved, then put in the goods and let them come to a boiling heat and simmer until the right shade is obtained. A beautiful rose color can be made by taking out when at that shade. It will not fade by washing or wearing, but grow darker as all other scarlets do. This will not do for cotton or silk.—Nettie, Paris, Kentucky.

Pink.—Take three parts of cream-of-tartar and one of cochineal, nicely rubbed together; tie a teaspoonful in a mustard bag. Put this with a quart of boiling water; dip in the articles to be colored, previously cleaned and dipped in alum water; if wished stiff, put in a little gum arabic.—C., Mansfield, Ohio.

XXXI. Coloring—Black, Brown and Slate.

Black.—Take one pound of extract of logwood. Put it in a kettle and fill it half-full of water. Dissolve it the day before it is wanted, and pour half of it in a kettle of water. Put in your yarn and boil half an hour. Have ready a quarter of a pound of copperas dissolved in another kettle and take out your yarn and pour in half your copperas water again. Put in your yarn. Let it remain five minutes. You will then have a nice black. When this is done, you can put in all of the rest of your dye and throw in all your old black and gray rags and color them over. You will thus have your rags in shape to take to the weaver's, and have a nice carpet.—Mrs. J. N., Rockford, Illinois.

Brown.—For nine pounds of goods take one-half pound japonica, two ounces blue vitriol, one ounce bichromate of potash. Dissolve the japonica in enough soft water to cover the goods, and let them stay in all night. In the morning make a solution of the vitriol and potash; wring the goods out of the other dye and let them stand in this half an hour. The goods should simmer in both dyes. For light brown use a brass, and for a dark, a copper kettle, to make the dyes in. This is a good recipe for coloring dress goods, as well as carpet rags.—Nellie B.

Brown With Catechu.—Take one pound of catechu extract and one-half ounce of vitriol; dissolve in rain water; the catechu put in water enough to wet your goods. Color in an iron kettle. Then put in your vitriol. Wet your goods in soap-suds before putting in the dye. This is a fast color.—Blue Grass Brunette, Ky.

Slate Color.—Boil yellow oak bark in an iron kettle until the strength is extracted. Take out the bark, then add a very little copperas and you have a pretty color.—M. A. V., Nashville, Tenn.

XXXII. Walnut Coloring—Black Walnut.

With Walnut Barks.—Walnut bark will color any shade from a light tan to coal-black. Color the wool before carding as follows: Peel the bark from the body of the tree—the bark of the root is the best. Put it into a barrel, a layer of the bark and wool alternately, till you fill the barrel; then fill up the barrel with rainwater. Lay on the top heavy weights. Let it stand in the sun or some warm place till you get the shade required.

With Butternut Bark.—Another way to color yarn, cloth or carpet rags, is to boil a large iron kettleful of butternut-bark for four hours; take out the bark, put in a spoonful of copperas. If you wish a black put in more copperas or a little blue vitriol—too much vitriol rots the goods. Then while the dye is boiling, put in the goods and keep stirring and once every few minutes lift the goods with a stick into the air, then put them under. And so on keep watching and moving them till you get the shade required. If left folded or packed too tight they will spot.—Sarah A. B., Shellsburg, Iowa.

Nearly Black.—Put the bark in an iron kettle, and boil until the strength is all out; then skim out, and add about one teaspoonful of copperas to set the color, airing the goods while boiling. If you wish to color woollens, omit the copperas.—H. L. S., Bainbridge, Mich.

Butternut and Black-Walnut.—Peel the bark when the sap is up; put in a kettle, cover with water and let stand until it sours; then boil an hour, throw out the bark and put in the yarn, (woollen wet in soapsuds) cover it over with the bark and weight it down in the dye. Let stand for a day, then wring it and hang it out in the air for half a day. If it is not dark enough re-heat the dye, put back the yarn and let it stand as long again. It will be a nice brown that won't fade with washing. Black walnut colors the darkest. I believe it would color black by having the dye very strong and airing it often.—C. L., Adair, Mich.

Hickory-Bark Color.—Hickory bark will color a beautiful bright yellow, that will not fade by use. It will color cotton and wool. Have the bark shaved off or hewed off, and chopped in small pieces, and put in a brass kettle or tin boiler, with soft-water enough to cover the bark, and boil until the strength is out; then skim out the chips and put in alum. Have it pounded pretty fine. For a pailful of dye I should put in two good handfuls, and wet the goods in warm water so there will be no dry spots on them; wring them as dry as you can, shake them out and put them into the dye. Have a stick at hand to push them down and stir them immediately, so they can have a chance all over alike. If the color is not deep and bright enough, raise the goods out of the dye, lay them across a stick over the kettle, and put in another handful of alum. Stir it well and dip again. It will want to be kept in the

dye and over the fire to a scalding heat about an hour, but keep stirring and airing, so they will not spot.

XXXIII. Coloring Carpet Rags.

Drab, Green, etc.—S. P., Lapeer City, Mich., who not only colors, but weaves her own carpets, gives the following: To color drab: Save your cold tea and put a little copperas in it. Boil it up and skim it, and then put in your goods and let them remain a short time.

To color cotton green: First color blue, and then put them in a yellow dye.

To color blue: For four pounds one ounce prussiate potash, one ounce copperas, one ounce of alum. Dissolve the alum and copperas in water enough to wet the goods. Then put them in the potash, and let them remain ten minutes; then put in the copperas and alum. Let the dye be hot.

To color yellow: Take eight ounces sugar of lead, four ounces bichromate potash. Dissolve the sugar of lead in hot water, in a jar. Dip the goods in the sugar of lead first, and then in the potash, alternately, till you have the color desired. This will color six pounds.

Yellow and Blue.—For each pound of cotton rags, take one ounce of sugar of lead, dissolve in warm water, put in a brass or copper kettle. Heat it to a scalding heat and put in the rags. Let them remain in half an hour; then dissolve one ounce of bichromate potash in warm water in a wooden dish. Take the rags out, dip in the potash, wring out and air. Repeat until you use the dye up. You will have a beautiful yellow. Be sure and use soft water.

To color blue: to five pounds of cotton rags take five ounces prussiate of potash, five ounces copperas and two ounces oil vitrol. Take the copperas and potash, put in a copper or brass vessel, heat it till well dissolved. Put in the rags, and scald from eleven to thirty minutes. Take out and cool. Add oil vitrol, then dip and take out. Hang in the shade. You can take more white rags and make a pale blue by dipping in after this. Put your yellow rags in this same blue dye, and you will have a nice green. Hold some in your hand and put in the dye in places, and it will be clouded yellow and green. This must be in soft water, also. Then hang in the shade, and when dry, rinse in warm water.—Mrs. J. N., Seward, Ill.

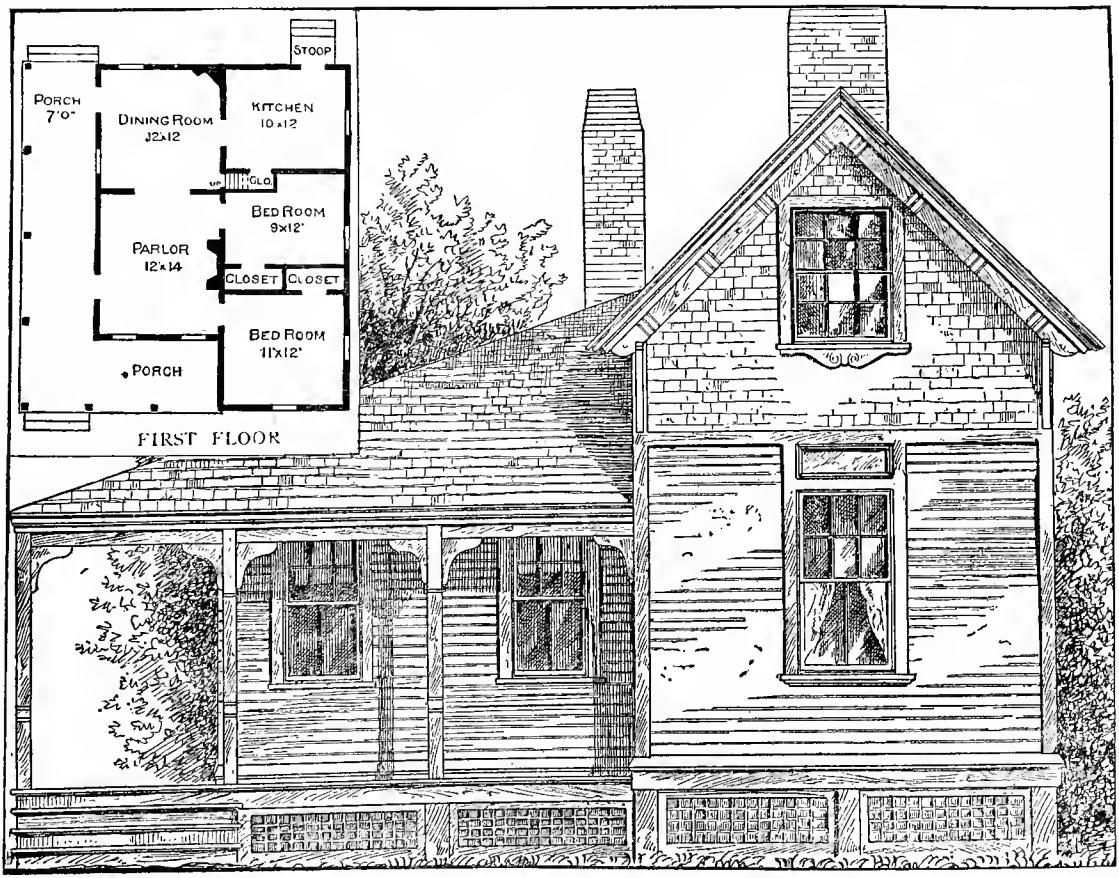
Green.—For five pounds of white cotton rags reeled in skeins, I take one pail of the inner bark of yellow oak, cut in fine chips, and boil it two hours in three pails of soft water, in either tin, brass or copper. Then skim out the bark and add one-fourth of an ounce of alum. While the dye is boiling, take three ounces of Prussian blue, tie it up in a strong cotton rag, and rub it in enough soft water to thoroughly wet the rags; squeeze and turn them in the blueing nearly half an hour. Wring them out and take as many as you can handle at one time and put them in the hot dye, stir them around a few seconds and take them out; then put in more until you have them all green. Do not leave them in the dye a minute for it will soak out the blue. The rags may need to be dipped more than once. This color will not fade. If light green is desired, use less blue.—Mrs. A. G., Ontario, Ind.

Green and Red.—To color carpet-rags green: to five pounds of cotton cloth, take one pound of fustic and four ounces of chip logwood; soak in a brass kettle over night; heat the dye, then add two ounces of blue vitriol; wet the cloth in suds. When the dye is boiling hot put in the cloth.

For coloring red, for five pounds of goods, take one pound of redwood, steep in cold water over night, then let it come to a boil, skim out the chips, wring out the goods in the dye, then add sufficient muriate of tin to set the color; return the goods to the dye, let them remain until nearly colored deep enough; color in brass or tin.—Ella T. B., Groveport, O.

Blue and Yellow.—I first color blue, then yellow. Take one ounce prussiate of potash, one tablespoon of copperas, one ounce oil of vitriol. Bring to a boil. Then put in the goods for twenty minutes, skimming often. This is sufficient for five pounds.

To color yellow, dissolve one and a half pounds sugar of lead in hot water, one and a half ounces bichromate of potash, dissolved in a vessel of wood in cold water. Dip first in lead water, then in the potash, and alternate until the color suits. —Mrs. H. A. B., Pompeii, Mich.



COTTAGE OF FIVE ROOMS ON GROUND AND TWO IN ATTIC.—COST, $700.

CHAPTER XXIV.

MENU FOR ONE WEEK DURING THE FOUR SEASONS OF THE YEAR.

SPRING.

SUNDAY.

Breakfast. Strawberries and cream, broiled breakfast bacon, dry toast, coffee.

Luncheon. Chicken quenelles breaded, shirred eggs, orange jam, tea.

Dinner. Cream of potato soup, roast leg of lamb, mint sauce, mashed potatoes, green peas, fruit blanc mange, coffee.

MONDAY.

Breakfast. Orange marmalade, bacon and eggs, hot biscuits, coffee.

Luncheon. Minced veal on toast, potato salad, English currant loaf, apple sauce, tea.

Dinner. Gumbo soup, roast spareribs, mashed potatoes, cabbage, corn fritters, frosted lemon pudding, coffee.

TUESDAY.

Breakfast. Oranges, Quaker oats and cream, boiled eggs, toast, coffee.

Luncheon. Scalloped shad roe, watercress, cottage cheese, Spanish short-cake, peach souffle, tea.

Dinner. Mock turtle soup, veal pot pie, spinach à la crême, beans, cucumber pickles, chocolate pie, coffee.

WEDNESDAY.

Breakfast. Fruit salad, cracked wheat and cream, rice omelet, griddle cakes and syrup, toast, coffee.

Luncheon. Steamed macaroni, tomato sauce, stewed apples, bread and butter sandwiches, tea.

Dinner. Cream of tomato, roast beef au jus, baked potatoes, radishes, rhubarb fritters, coffee.

THURSDAY.

Breakfast. Prunes, wheatall, sugar and cream, eggs on zwieback, potato sticks, coffee.

Luncheon. Chicken omelet au gratin, steamed brown bread, stewed rhubarb, ginger cakes, cocoa.

Dinner. Spring vegetable soup, boiled leg of mutton, egg sauce, mashed potatoes, peas, young onions, Genoese cream, coffee.

FRIDAY.

Breakfast. Rhubarb sauce, rice with cream, poached eggs on toast, coffee.

Luncheon. Saratoga chips, baked beans, Boston brown bread, ginger cakes, tea.

Dinner. Planked shad, flaked potatoes, fried egg plant, lettuce and cress salad, caramel custard, coffee.

SATURDAY.

Breakfast. Stewed dry apricots, hominy with cream, broiled ham, Johnny-cake, coffee.

Luncheon. Chicken croquettes, fresh bread and butter, cream puffs, preserved peaches, chocolate.

Dinner. Julienne soup, crackers, roast beef heart, currant jelly, turnips, mashed potatoes, chocolate cake, coffee.

SUMMER.

SUNDAY.

Breakfast. Red raspberries, salt mackerel, scrambled eggs, French fried potatoes, graham biscuits and coffee.

Luncheon. Broiled egg plant, sliced tomatoes, Vienna rolls, honey cake, iced tea.

Dinner. Green pea soup, boiled leg of lamb and mint sauce, green peas, new potatoes, pineapple sponge with custard, claret, café et noir.

MONDAY.

Breakfast. Strawberries on stem, wheat flakes, liver and bacon, fried potatoes, raised corn bread, coffee.

Luncheon. Salmon croquettes, lettuce sandwiches, tapioca cream, cocoa.

Dinner. Bouillon, roast veal with gravy, baked potatoes, asparagus, frozen custard, coffee.

TUESDAY.

Breakfast. Bananas, cracked wheat and sugar and cream, sweetbreads on toast, radishes, crullers, coffee.

Luncheon. Scotch eggs, bread and butter, fruit salad, cookies, chocolate.

Dinner. Tomato soup, French mutton chops breaded, mashed potatoes spinach with egg, pineapple sherbet, angels' food, coffee.

WEDNESDAY.

Breakfast. Strawberries and cream, codfish balls, Boston brown bread, toast and coffee.

Luncheon. Cold tongue, rhubarb jelly, stuffed eggs, beaten biscuit, iced tea.

Dinner. Cream of carrot soup, breast of mutton and tomato, string beans, parsley sauce, potatoes, iced pineapple, after-dinner coffee.

THURSDAY

Breakfast. Stewed cherries, rice with sugar and cream, broiled ham, radishes, breakfast rolls, coffee.

Luncheon. Brown bread and butter, egg salad, strawberry shortcake, cocoa.

Dinner. Cream of asparagus soup, fried spring chicken, new potatoes creamed, sliced cucumbers, green peas, coffee, frozen pineapple custard.

FRIDAY.

Breakfast. Strawberries, poached eggs on toast, broiled bacon, coffee.

Luncheon. Sliced veal rice croquettes, radishes, entire wheat buns, tea.

Dinner. Savory soup, chicken stew, potato puff, cucumbers, sago cream and strawberry sauce, coffee.

SATURDAY.

Breakfast. Compote of gooseberries, souffle of fish, Yankee corn bread, coffee.

Luncheon. Salad of calves' brains, bread and butter, green onions, cookies, iced tea.

Dinner. Mock oyster soup, chicken fricassee, mashed potatoes, creamed peas, strawberries and cream, coffee.

AUTUMN.

SUNDAY.

Breakfast. Shredded wheat, ham omelet, fried new potatoes, stewed plums, toast and coffee.

Luncheon. Potato salad with cold fish, thin bread and butter, hot gingerbread, buttermilk.

Dinner. Giblet soup, broiled beefsteak, mashed potatoes, sliced tomatoes, peach dumpling, coffee.

MONDAY.

Breakfast. Iced cantaloupe, poached eggs on toast, hashed brown potatoes, breakfast rolls and coffee.

Luncheon. Baked bean sandwiches, tomatoes with French dressing, white loaf cake, iced tea.

Dinner. Rice and tomato soup, boiled black bass, white sauce, potato balls, tomato salad, apple charlotte, coffee.

TUESDAY.

Breakfast. Grapes, rolled oats, hashed veal with poached eggs, graham muffins, coffee.

Luncheon. Codfish salad, bread and butter, baked bananas, almond cake, cocoa.

Dinner. Veal broth, braised lamb, boiled potatoes, succotash, sliced tomatoes, steamed blueberry pudding, coffee.

WEDNESDAY.

Breakfast. Baked apples, sugar and cream, crisped bacon, potato fritters, coffeebread, coffee.

Luncheon. Welsh rarebit, cucumber salad with French dressing, Vienna cakes, tea.

Dinner. Cream of celery soup, mutton chops, mashed potatoes, green corn, entire wheat bread, sliced peaches, coffee.

THURSDAY.

Breakfast. Iced melon, chipped beef, toast, coffee.

Luncheon. Boston brown hash, brown bread and butter, green grape jelly, tea.

Dinner. Green pea soup, roast lamb and mint sauce, stuffed tomatoes, new potatoes roasted, lima beans, fruit and coffee.

FRIDAY.

Breakfast. Cantaloupe, baked eggs, bacon, muffins and coffee.

Luncheon. Lobster à la Newburg, hot rolls, warm gingerbread, apple sauce, hot or iced tea.

Dinner. Tomato soup, broiled bluefish, sliced tomatoes, mashed potatoes, celery salad, stewed pears, wafers and coffee.

SATURDAY.

Breakfast. Grapes, sweetbreads and tomatoes, graham biscuits, baked potatoes and coffee.

Luncheon. Cold tongue, buttered bread, plum shortcake and cocoa.

Dinner. Oxtail soup, roast duck, red cabbage, boiled potatoes, lettuce salad, chocolate pudding, coffee.

WINTER.

SUNDAY.

Breakfast. Oatmeal with cream, Hamburg steak, baked potatoes, cinnamon rolls, coffee.

Luncheon. Creamed shrimps on toast, brown bread, brandied peaches and coffee.

Dinner. Split pea soup, fried chicken with rice, flaked potatoes, celery salad, baked sweet potatoes, pumpkin pie, coffee

MONDAY.

Breakfast. Baked apples with cream, buttered toast, liver and bacon, corn muffins and coffee.

Luncheon. Escalloped oysters, steamed brown bread, waffles with maple syrup and Russian tea.

Dinner. Cream of barley soup, beefsteak pie, spinach, mashed potatoes, celery and nut salad, fruit pudding, coffee.

TUESDAY.

Breakfast. Oranges, salt codfish, purée of potatoes, hot rolls, corncake and coffee.

Luncheon. Oyster croquettes, celery, baked potatoes, brown bread and butter, apple dumpling and cocoa.

Dinner. Cream of potato soup, fricassee of lamb and sweetbreads, mashed potatoes, cold slaw, Saratoga wafers, prune whip and coffee.

WEDNESDAY.

Breakfast. Baked apples, cream and sugar, pork tenderloins, potato pancakes, toast and coffee.

Luncheon. Cold veal loaf, home-made rye bread and butter, apple sauce, chocolate.

Dinner. Vegetable soup, broiled venison steak, currant jelly, boiled potatoes, succotash, olives, cream of rice pudding, coffee.

THURSDAY.

Breakfast. Sliced oranges and apples, codfish balls, cream potatoes, velvet muffins and coffee.

Luncheon. Hominy croquettes, bread and butter, fig sandwiches, gingerbread and tea.

Dinner. Corn soup, roast turkey and cranberry sauce, brown potatoes, turnips, celery, nesselrode pudding, coffee.

FRIDAY.

Breakfast. Delaware grapes, cream of wheat, bacon and eggs, French fried potatoes, doughnuts and coffee.

Luncheon. Hot bouillon, fried cornmeal mush, chicken croquettes, brown bread and butter, plain cake and apple jelly, coffee.

Dinner. Tomato soup, baked fish with egg sauce, mashed potatoes, stewed tomatoes, bread and butter, cranberry shortcake, coffee.

SATURDAY.

Breakfast. Baked apples, oatmeal porridge, pork chops, fried mush, muffins and coffee.

Luncheon. Oyster patties, raisin bread, stewed apricots and chocolate.

Dinner. Cream of celery soup, chicken pie, baked potatoes, lima beans, spiced apple pickles, prune pie, coffee.

NEW YEAR'S DAY.

Breakfast. Oranges, oatmeal with cream, Johnnycake, French toast and coffee.

Dinner. Clear soup and bread sticks, baked whitefish, creamed oyster sauce, roast venison and currant jelly sauce, baked potatoes, roast turkey with cranberry raisin jelly, watercress salad, French dressing,

cheese sticks and celery, iced pudding, chestnuts, raisins, dates, figs, nuts, candy, Mumm's Extra Dry, café et noir.

New Year's Luncheon. Cold sliced venison, bread and butter, sponge cake, oranges and tea.

FOURTH OF JULY.

In getting up a special menu card for the glorious Fourth, if you are not able to buy some fancy ones, have them decorated by hand with flags and as much red, white and blue as good taste would warrant.

Breakfast. Red and white currants, sliced tomatoes iced, fried perch, Martha Washington muffins, coffee.

Luncheon. Sardine sandwiches, French pickles, salad of '76, floating island, red raspberries, iced tea.

Dinner. Consommé à la Independence, roast lamb and mint sauce, new potatoes, stuffed eggplant, combination salad, French dressing, red raspberry shortcake, coffee.

MENU FOR THANKSGIVING.

Breakfast. Stewed apricots, cream of wheat, hash brown potatoes, muffins and coffee.

Dinner. Cream of tomato soup, broiled whitefish, cream sauce, roast turkey stuffed with oysters, cranberries, olives, mashed white potatoes, Hubbard squash, raisin, nut and apple salad, French dressing, mince pie, pumpkin pie, Indian steamed pudding with maple hard sauce and whipped cream, nuts, coffee, ice cream.

Luncheon. Sliced turkey, bread and butter, charlotte russe and café et noir

MENU FOR CHRISTMAS.

Breakfast. Grape nuts and cream, baked apple, ham omelet, velvet muffins, coffee.

Dinner. Blue points, crackers, tomato soup, French tenderloins, roast turkey, cranberry sauce, giblet gravy, mashed potatoes, pineapple sherbet, white asparagus salad mayonnaise, spaghetti au gratin, fruit cake, white grapes, nuts, dates, St. Julien claret, café et noir.

Late Luncheon. Sliced turkey, mustard sauce, celery and nut sandwiches, chocolate, fruit.

PRACTICAL, COMMON SENSE HOME COOKING.

KITCHEN ECONOMY AND KITCHEN ART.

OUR EVERY-DAY EATING AND DRINKING.

RECIPES FOR ALL STYLES OF COOKING.

EXCELLENT DISHES CHEAPLY MADE.

ECONOMY OF A VARIED DIET.

Memorandum

PRACTICAL, COMMON SENSE HOME COOKING.

CHAPTER XXV.

THE LARDER AND KITCHEN.

I. THE MEAT-ROOM.—II. HANGING, TESTING AND PRESERVING PORK, ETC.—III. MUTTON AND LAMB.—IV. CALVES AND THEIR EDIBLE PARTS.—V. BEEF ON THE FARM.—VI. THE KITCHEN. VII. THE FLOOR, WALLS AND FURNITURE.—VIII. CLEANLINESS INDISPENSABLE.—IX. KITCHEN UTENSILS.—X. CHEMISTRY OF THE KITCHEN.—XI. THE COMPONENT PARTS OF MEAT.—XII. A FAMOUS COOK ON BOILING.—XIII. BOILED AND STEWED DISHES.—XIV. HOW TO STEW.

I. The Meat-Room.

THE larder is the place where meat and other food are kept. On the farm it is especially necessary that a place be provided where fresh meat may remain sweet, to ensure a regular supply, and thus avoid a diet of salt meat in summer. There are pigs, sheep, lambs and calves available, and even the quarters of a fat heifer may be used on the larger farms. Or the meat, not required, may be economically distributed among neighbors not so well situated. It is only a question of ice and a suitable room, The illustrations in this chapter will show, not only the dressed meat hung, but also, by figures, the manner of cutting it up. Another advantage of such a meat-room is that the meat placed in it, after killing, ripens slowly without tainting, and is both more tender and more nutritious.

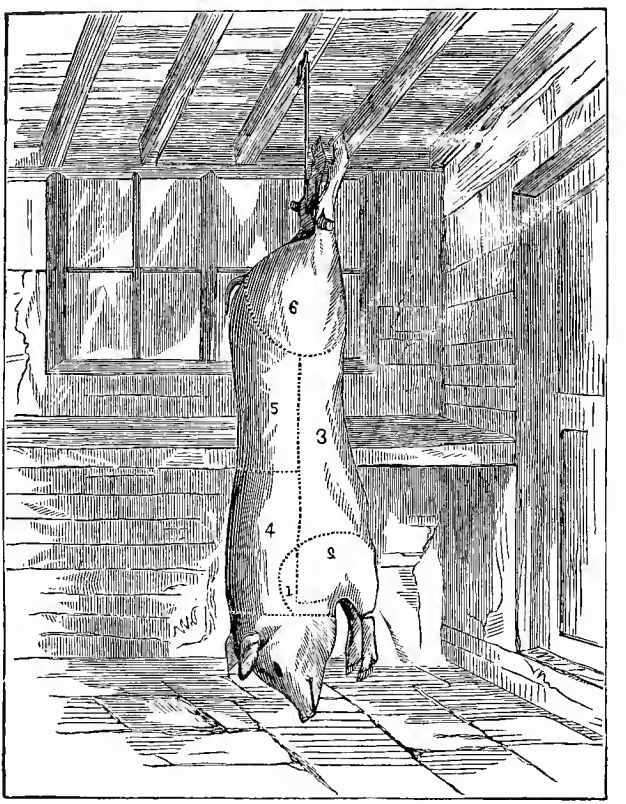
II. Hanging, Testing and Preserving Pork, etc.

MEAT, after being killed and somewhat cooled, may be hung up whole, in quarters, or cut as shown in the diagram of Hog Figured for Cutting. In which of these ways it shall be hung will depend entirely upon the space in the cooling-house. Pork should be firm and white as to its fat; the lean flesh light in color and fine in grain; the skin fine and smooth. The fat must be without kernels, since these indicate that the pig may be "measly." If the flesh is clammy to the touch, it is bad.

Cooling.—Pork is at its best when it has become fully cold. All other animal meats of the farm require longer hanging to reduce the fiber, and this is especially true of game. Fowls require to be kept longer than pork, but not so long as mutton; veal and lamb coming next to pork in the shortness of time they should be hung before cooking. Next come fowls and next beef. Mutton and venison ripen, for cooking, more slowly than other meat.

"Ripe" Meat.—No meat should be allowed to taint in the remotest degree before being cooked. The term "ripe" is used to denote that stage when the meat acquires tenderness, and before any change toward taint has been acquired.

Cutting up a Hog.—The head should be taken off at the dotted line behind the ears as shown in the diagram. The curve, 1–2, is the line of cutting to get a shoulder of pork; 3, is the belly or bacon piece; 4, is the neck and long ribs or fore-loin; 5, the sirloin, called the hind-loin in pork; 6, is the ham. The other side



HOG FIGURED FOR CUTTING.

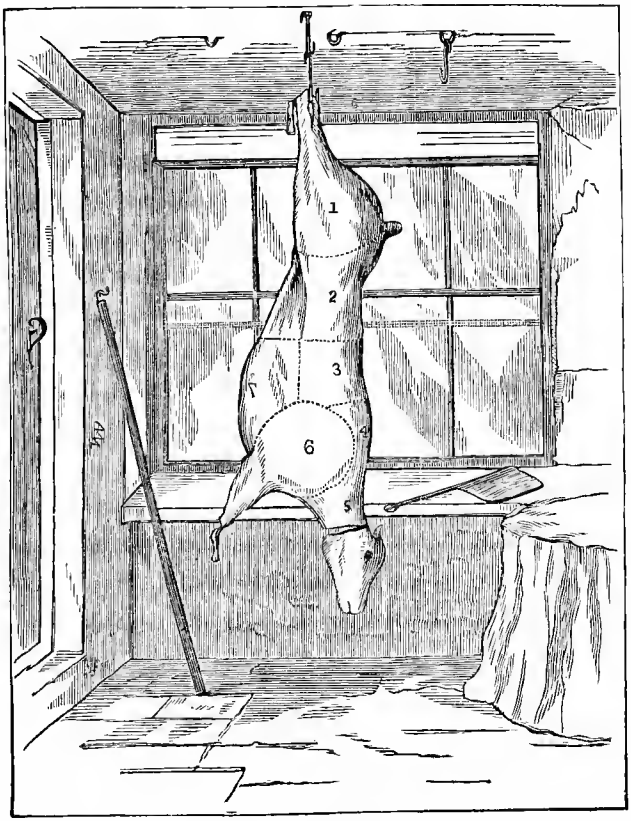
of the hog will give corresponding pieces. The roasting pieces of fresh pork are the spare-ribs, loin and leg. The other pieces are salted. The hind and fore-legs are made into hams and shoulders for smoking, and the side and flitches (belly) into bacon.

Good Bacon.—Good bacon has a thin rind, firm, pinkish fat when cured, and firm lean, adhering to the bone. Rusty bacon has yellowish streaks in it. If a clean thin blade or a skewer stuck into a ham or shoulder of cured smoked meat smells clean and without taint, when withdrawn, the meat is good, for the least taint will immediately be evident to the nostril.

III. Mutton and Lamb.

Boiled mutton and caper sauce (the garden nasturtium makes a good substitute for the caper), roast mutton and Worcestershire sauce, lamb and mint sauce, and lamb with green peas, are dishes good enough for anybody, and any farmer may have them.

When Mutton is Best.—A fat wether makes the best mutton, and the mutton is better if the animal is over three years of age when killed, than if younger. It



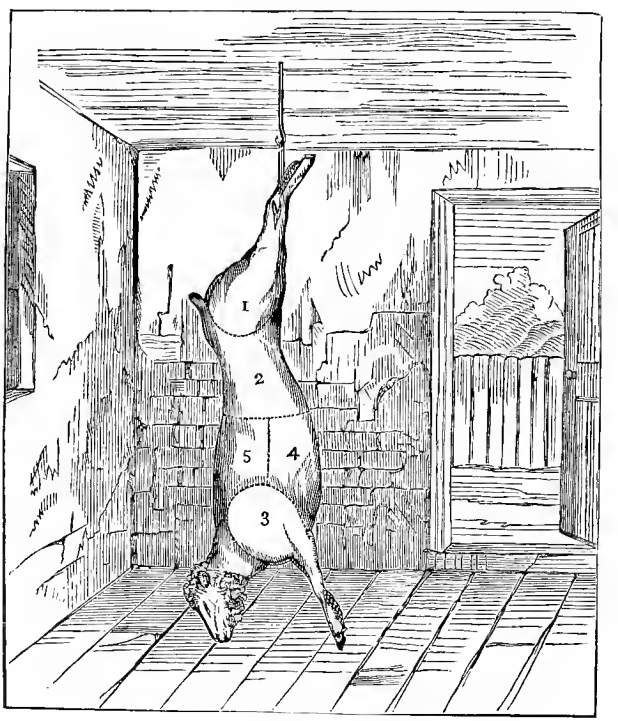
DRESSED CARCASS OF MUTTON.

should be dark and fat. A fat, grass-fed mutton of five years old may be had on the farm. It is seldom found at the butcher's. Those who do not know mutton ask for yearling mutton. This is neither mutton nor lamb.

Cutting up a Sheep.—The saddle of mutton is the best part; the haunch next. The saddle comprises the two loins undivided; the leg and loin, separated, are the next best pieces. Chops and cutlets are cut from the loin; the cutlets from the thick end; they are also taken from the best end of the neck and from the leg, though those from the leg really should be called steaks The leg is often salted like a ham

of pork, and sometimes smoked; the breast is sometimes pickled and then boiled. The scrag is considered good stewed with rice. In the diagram of Dressed Carcass of Mutton, 1 is the leg, 2 the loin, 3 the ribs, 4 and 5 the neck, 6 the shoulder, 7 the breast. 1 and 2 together constitute the hind-quarter, and 3, 4, 5, 6 and 7, the fore-quarter.

Lamb.—A lamb should be young—six weeks to ten weeks old—the flesh of a pale red, and, of course, fat; a lean lamb is not worth killing. In selecting lambs, many will be found under-sized, but fat. They are the ones for the pot. All animals should be carefully bled in killing, and small animals hung up before their throats are cut. This is easy enough with lambs and sheep. All parts of the lamb may be roasted, but the thin and flank portions are best stewed.



DRESSED LAMB.

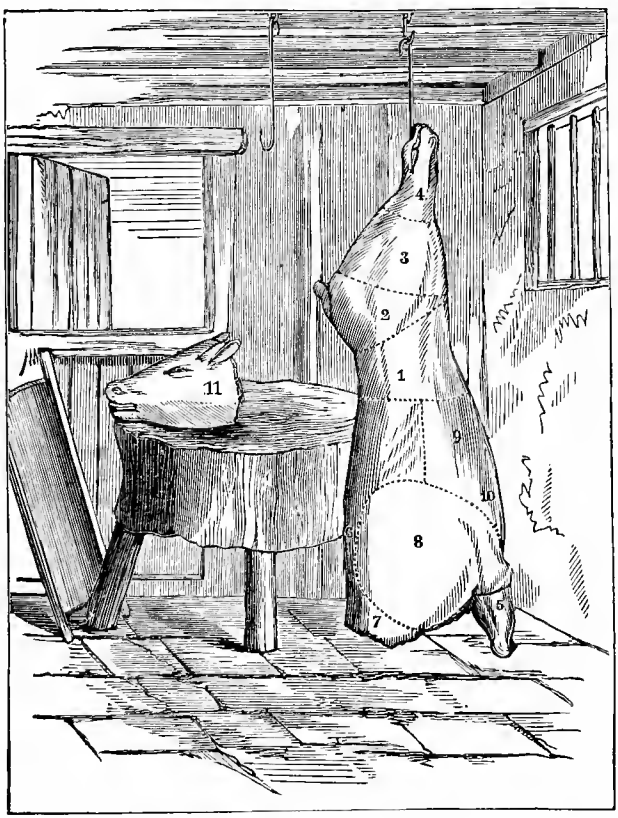
Cutting Up a Lamb.—The diagram of Dressed Lamb shows the several parts for cutting: 1, the leg; 2, the loin; 3, the shoulder; 4, the breast; 5, the ribs; 3, 4, 5, the fore-quarter; 1 and 2, hind-quarter. Lamb steaks are called chops and cutlets, and are taken from the same parts as in mutton.

IV. Calves and their Edible Parts.

VEAL should be young, say from six to eight weeks old; the flesh pale, dry and fine in grain. Veal makes the richest soup, and is much used for stock for that and

gravies. All parts of the dressed animal may be used. The head is a delicacy. The feet make a firm jelly, and are good boiled or stewed. The loin, fillet and shoulder, are the usual roasting joints. The breast is also sometimes roasted, but is better stewed.

Cutting Up Veal.—The cutlets are taken from the loin and occasionally from the hind leg. In the diagram of Carcass of Veal: 1, is the loin; 2, rump end of



CARCASS OF VEAL.

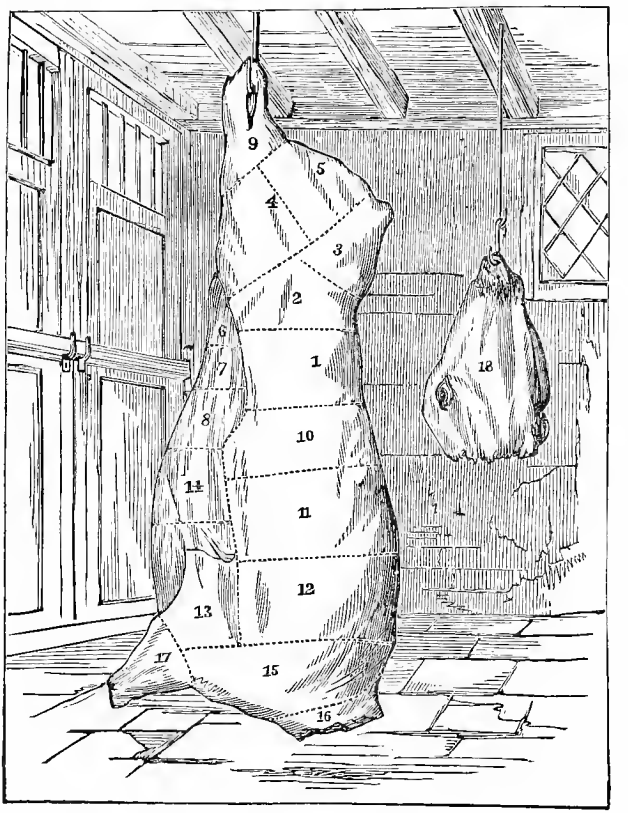
loin; 3, leg or round; 4, hock; 5, fore-leg; 6, chine; 7, neck; 8, shoulder; 9, ribs; 10, breast or brisket; 11, head.

V. Beef on the Farm.

WHETHER the farmer can afford to kill a heifer or a steer for summer meat will depend upon the size of the family, the number of hands employed, the facilities for preserving the meat, or those for selling or exchanging with neighbors. In the winter there is no reason why the family should not be liberally supplied, both on the score of taste and economy. Beef is the favorite meat, and it is economy to kill it at

home rather than buy it cut ready for cooking, unless the butcher can serve the family every day. In the latter case it may be economy to sell the steer or heifer and buy back such meat as is wanted.

Cutting up an Ox.—In the diagram of Dressed Ox, 1 is the sirloin; 2, top, aitch or edge-bone as it is indifferently called; 3, rump; 4, round or buttock; 5, mouse or lower buttock; 6, veiny piece; 7, thick flank: 8, thin flank; 9, leg; 10, fore-rib (containing five ribs); 11, middle-rib (containing four ribs); 12, chuck-rib



DRESSED OX.

(containing three ribs); 13, shoulder, or leg of mutton piece; 14, brisket; 15, clod; 16, sticking piece or blood piece; 17, shin; 18, cheeks or head.

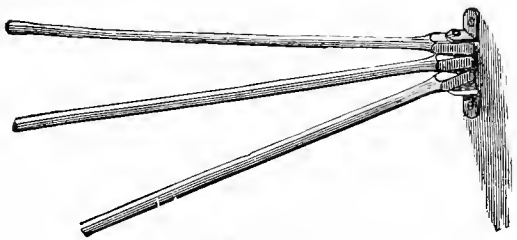
Choice Parts.—The ribs and sirloin are the best for roasting (the middle rib piece, 11, is the best of all). The best steaks come from the chump end of the sirloin, next to 2; it has a good tender-loin or fillet. The rump is the next best roasting piece, regarded by many epicures as the most choice. The soup pieces are the more bony parts, as 9, 16, 17, etc; 6, 7, 8, 13, 14 and 15 are corning pieces; 13 and 14, containing the brisket and the plates, are the best of these.

VI. The Kitchen.

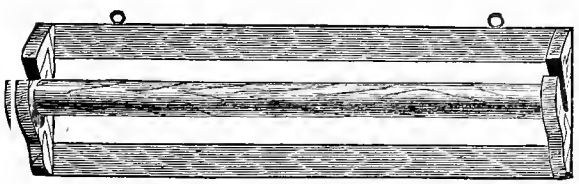
THE appointments should be as perfect as possible, and all that may save labor provided. The best stove or range and fixtures should be put in, and closets and pantries made with drawers for culinary articles; sinks with proper waste pipes and fixtures; towel racks, hooks and the many little things that go to lighten labor and make cooking a pleasure rather than a drudgery.

Why should the wife or daughter, who stands over the heated stove, be made to run perhaps two or three hundred feet for fuel when a very little time of the men in the morning and evening might supply the wood or coal box? Why should the cook ever be obliged to use green wood when proper forethought would supply fuel already seasoned?

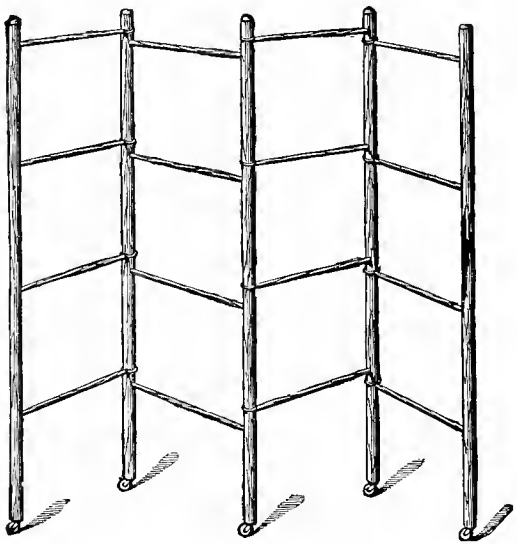
Some ignorant people think that green wood makes a hotter fire than dry wood. It does nothing of the kind. It takes longer to burn, of course, and is more vexatious in every way.



TOWEL RACK.



TOWEL ROLLER.



CLOTHES BARS.

VII. The Floor, Walls and Furniture.

THE floor of the kitchen, unless covered with an oil-cloth, should be of ash, thoroughly seasoned, of full inch-thick stuff. The plank not more than four inches wide, being tongued, grooved, well driven together and "blind nailed."

The walls and ceiling, when not wainscotted, should be kalsomined, or painted and varnished so they can be easily washed. They may be papered, but if so, after the paper is thoroughly dry it should have two or three coats of varnish so that the walls may be washed as often as necessary.

The furniture should be solid and simple; the table, or tables, provided with

drawers; the chairs wood-bottomed or cane-seated. The stove must be heavy to be lasting, with plenty of oven room, and with the addition of a warm oven to be most economical.

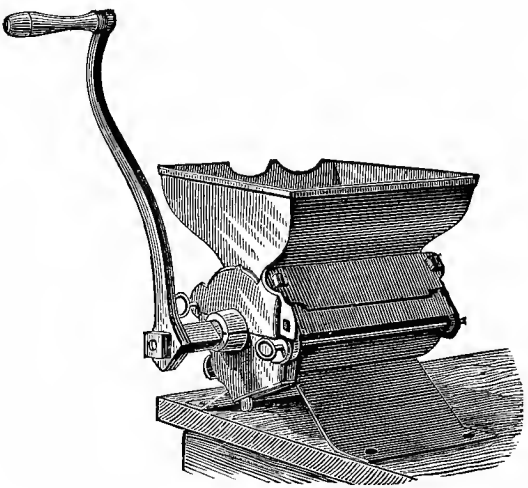
VIII. Cleanliness Indispensable.

In the kitchen absolute cleanliness is indispensable. It is virtue everywhere. Here it is a necessity. It is also economical, for however dirty a kitchen, cleaning time must come, and it is easier and more healthful to clean often than seldom. Every utensil should be thoroughly cleaned and dried each time it is used, and all bright surfaces carefully polished. We do not advise that the stove be blackened every day; a clean, unblacked stove in a clean kitchen is pleasant to look upon.

IX. Kitchen Utensils.

Avoid inventions that contain in one and the same implement everything from a cover-lifter to a meat-broiler. We give a very moderate list of utensils for a well-

REFRIGERATOR.

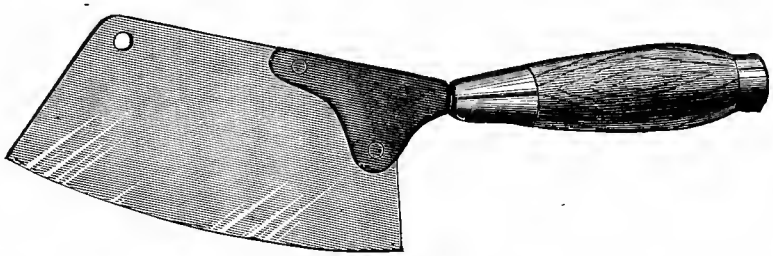


MEAT-CUTTER.

equipped kitchen; it may be taken from or added to, as occasion requires: One soup-pot; two vegetable-pots; one stew-kettle; one teakettle; one coffeepot; two enameled sauce-pans; two enameled stew-pans; one meat-broiler; one bread-toaster; two frying-pans; one Bain-marie-pan; one omelet-pan; two pudding-moulds; two jelly-moulds; one rolling-pin; one flour-dredge; one pepper-dredge; one salt-dredge; one meat-chopper; one colander; one fish and egg slice; one marble slab for pastry; one steamer for potatoes, etc.; one coffee-mill.

To these may be added, pans, ladles, knives, skewers, baking-pans and moulds; scales, meat-forks, wooden and iron spoons, fish-scalers, egg-beater, steak-beater, and in lieu of the marble slab, a smooth, hard-wood board for moulding bread. A "Bain-marie" may be improvised from any flat-bottomed pan that will hold one or

a number of small sauce-pans, its principal use being when filled with boiling water and placed where it will keep hot, to simmer sauces, entrees, etc. The list might be



FAMILY MEAT-CLEAVER.

added to indefinitely. With those we have mentioned almost any dish may be prepared, except that of meat roasted before a fire.

X. Chemistry of the Kitchen.

Cooking is simply change produced chemically through heat. Condiments are for giving, or adding, zest to flavors. The chemistry of bread-making is to cause it to rise "light," through the action of carbonic acid gas, which is done by adding yeast, or the combination of an alkali and an acid. Soup-making consists in extracting the nutritious constituents of meat by long-continued and slow boiling.

SOUP DIGESTER.

MORTARS AND PESTLES.

Violent boiling should never be allowed with meat of any kind. For soups, stews and other dishes where the juices are to be extracted and form a component part of the soup, the meat should only be simmered. When the nutriment is to be retained *in* the meat, it should be put into boiling water and made to cook up quickly. This coagulates the albumen which surrounds the fiber of the meat and prevents the escape of the juices. A good mortar is often useful in the kitchen. The cuts show sizes ranging from 1 pint to 1 gallon.

XI. The Component Parts of Meat.

Animal flesh, and, of course, this includes that of birds, is composed of the fiber, fat, albumen, gelatine and osmazone.

Fat and Fiber.—The fiber cannot be dissolved. The fat is nearly pure carbon, contained in cells covered with membrane. The application of a boiling heat bursts the cells, and the fat, which melts at a much less temperature than the boiling point of water, is set free and floats on the top of the boiling water.

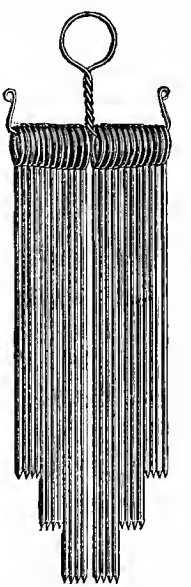
The Albumen.—Albumen is a substance well known as composing the white of eggs; the albumen of flesh is similar. Its office is to keep the fibers from becoming hard. Under the influence of heat it coagulates, and prevents the fibers from becoming dry. It is more abundant in young than in old animals. The more albumen the flesh contains, the more tender it is. Hence, also, the flesh of young animals is whiter than that of old ones. If soup is to be made, the meat must be heated very slowly, in order that the albumen may not be coagulated too quickly; but if the meat is to be eaten, heat it to the boiling point quickly, to coagulate the albumen, and thus retain the gelatine and the osmazone, the latter of which gives flavor to the meat.

The Gelatine.—Gelatine is the glutinous substance of flesh. It is without flavor, but extremely nutritious; from it is made jelly. It has the power of dissolving bone. Powdered bones are completely dissolved in it. Bones contain much gelatine, two ounces having as much as a pound of meat. Hence, the economy of having much bone in the soup meat, or that for stews, etc.

The Osmazone.—Osmazone flavors meat. The flesh of young animals contains less than that of old ones; the flesh of young animals is more insipid. Roasting, baking, or other dry process of cooking intensifies the flavor of meat, by acting strongly on the osmazone.

POTATO MASHER.

Vegetables with Meats.—Many people are perplexed to know just what vegetables are most proper for different meats. Potatoes should be eaten with all meats. When fowls are eaten for dinner, the potatoes should be mashed. Carrots, parsnips, turnips, greens and cabbage are used with boiled meats. Mashed turnips and apple-sauce are indispensable to roast pork. Tomatoes are good with every kind of meat, and at every meal. Cranberry or currant sauce is nice with beef, fowls, veal and ham. Many like currant jelly with roast mutton. Pickles are suitable to be eaten with all roast meats, and capers or nasturtiums are nice with boiled lamb or mutton. Horseradish and lemons are excellent with veal, while no dinner-table is complete without a variety of relishes, such as Worcestershire sauce, chow-chow, mushroom or tomato catsup. Tobasco sauce is the best preparation of Chili pepper.

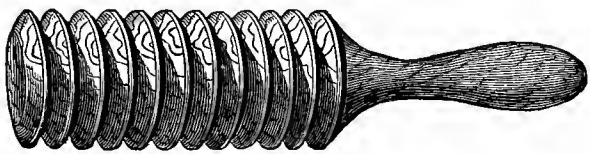


TINNED SKEWERS.

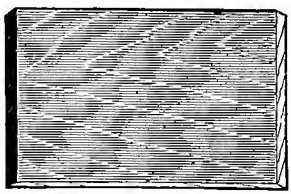
XII. A Famous Cook on Boiling.

Carême, a celebrated French cook, says of soup: The good housewife puts her meat into an earthen stock-pot, and pours on cold water in the proportion of two quarts of water to three pounds of beef. She sets it by the fire. The pot becomes gradually hot, and as the water heats, it dilates the muscular fibers of the flesh by dissolving the gelatinous matter which covers them, and allows the albumen to detach itself easily and rise to the surface in light foam or scum, while the osmazone, which is the savory juice of the meat, dissolving little by little, adds flavor to the broth. By this simple process of slow boiling or simmering, the housewife obtains a savory and nourishing broth and a *bouilli* (boiled meat), which latter is tender and of good flavor.

As to the reverse way of boiling, he says: If you place the *pot au feu* (or soup-pot), on too hot a fire, it boils too soon; the albumen coagulates and hardens; the water, not having the necessary time to penetrate the meat, hinders the osmazone from disengaging itself, and the sad result is, you have only a hard piece of boiled meat and a broth without flavor or goodness. A little fresh water poured into the pot at intervals, helps the scum to rise more abundantly.



WOODEN STEAK MAUL.



MEAT BLOCK.

XIII. Boiled and Stewed Dishes.

Soup should be gently simmered at least four or five hours, but longer is better. The meat should be put in a thoroughly clean pot, with the amount of cold water heretofore directed; it should be frequently skimmed to remove the suet, and salted and peppered to taste; when vegetables are used they should be sliced; twenty minutes should cook them; rice, dumplings, etc., should be added the last of all to thicken it.

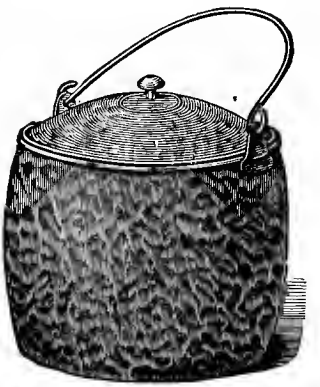
Joints of meat for boiling should be washed clean, skewered into shape, put into the saucepan, or into a kettle having a tight lid, then well covered with cold water, and set over a moderate fire. As the scum rises, skim; and keep the cover tight when not skimming. It must be skimmed at least once before, or just at the time the water begins to boil. If this is delayed, the scum will fall back upon the meat and disfigure it. Salted meat requires a longer time to boil than fresh meat, and salted meat should be freshened by soaking before boiling. Smoked and dried meats require a still longer time for boiling than those only salted.

There are two things to remember in boiling: 1, neither allow the water to

boil violently, nor to cease simmering; 2, keep the meat covered, by adding boiling water, if necessary.

If the meat is required to be light in color, wrap it in a clean white linen cloth. The cloth intended for this purpose must be boiled in pure water after being taken from the meat, carefully dried, and not allowed to get damp, else it will be musty. The time for boiling is from fifteen to twenty minutes for each pound of meat, the boiling to be uniform throughout.

ROUND-BOTTOM POT.



SEAMLESS GRANITE STEW-KETTLE.

XIV. How to Stew.

Stewing is slowly simmering in a tight vessel. The liquid should never actually boil. The fire must be slow and the process continued until the meat is quite tender. If only the pure gravy is desired the meat is put into a close jar and this placed in a stewpan of water. If the meat is stewed in water this must be graduated, so that, when done, the gravy will be of the required thickness. If vegetables are used, twenty minutes will suffice to cook them, if they are properly sliced. Stewing is simply slow cooking or gentle simmering in a vessel closed as tight as possible, and with very little water. A digester is a form of stewpan, closed steam tight. This process will, if long continued, disintegrate the bones.

HOUSEHOLD ART AND TASTE.

BEAUTIFYING THE HOME.

DRESS AND TOILET ART.

THE NURSERY AND SICK-ROOM.

RULES FOR THE PRESERVATION OF HEALTH.

REMEDIES AND PREVENTIVES OF DISEASE.

COOKING FOR THE SICK, ETC., ETC.

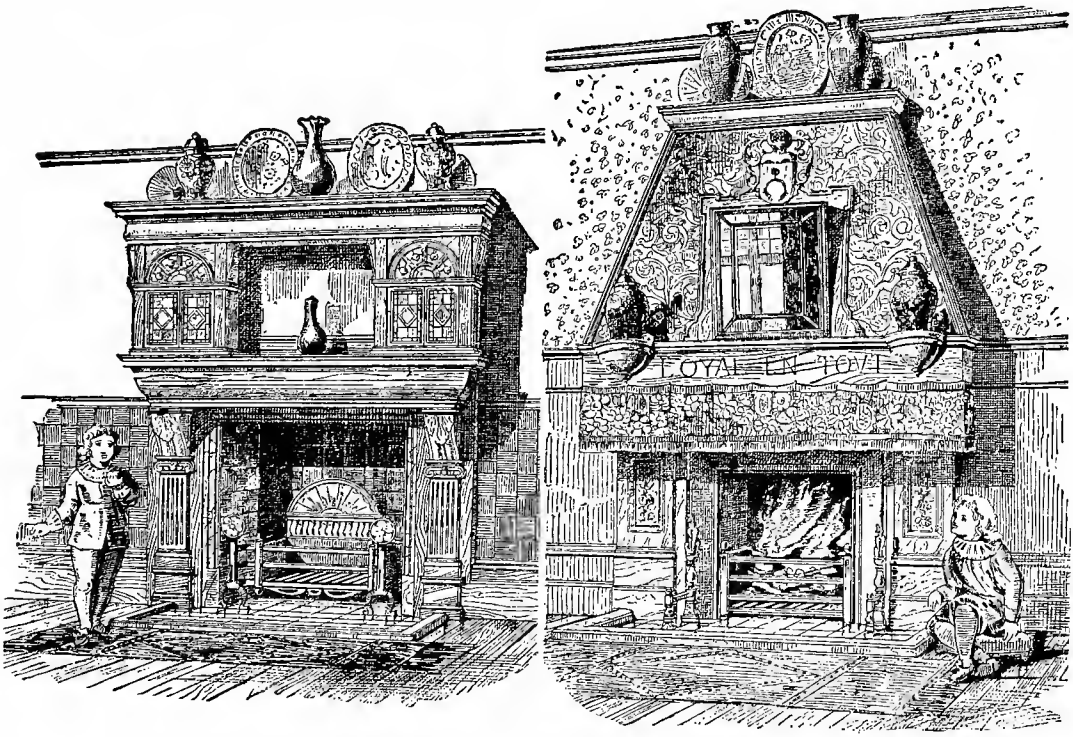
Memorandum

HOUSEHOLD ART AND TASTE.

CHAPTER XXVI.

HOUSEHOLD ART AND TASTE.

I. BEAUTIFYING THE HOME.—II. FURNISHING THE HOUSE.—III. THE PARLOR FURNITURE.—IV. THE DINING-ROOM.—V. THE KITCHEN.—VI. THE BED-ROOMS.—VII. THE CELLAR.—VIII. THE WATER SUPPLY.—IX. SOFT-WATER CISTERNS.—X. LAYING DOWN CARPETS.—XI. PAINTING AND KALSOMINING.—XII. ARRANGEMENT OF FURNITURE.—XIII. HOUSE CLEANING.—XIV SWEEPING AND DUSTING—RENOVATING CARPETS.



ORNAMENTED CHIMNEY PIECES IN WOOD.

I. Beautifying the Home.

WHEN a man builds a house his first duty, after the family is comfortably settled, should be to make the surroundings pleasant. In the smallest village lot there is room for decoration. The walks should be graded and made firm and dry; the garden laid out and planted, vines shrubs and the necessary shade trees planted. There may not be room for shade within the inclosure, but trees should always be set next the street as soon as the house is built, unless finished too late in the

spring. In that case the tree planting should be done the next autumn or in the following spring. Do not forget to plant a few flowers: Pæonia, bleeding heart, bellflower, larkspur, French honeysuckle and phlox are hardy, herbaceous perennials. The lilies, hyacinths, tulips, crocuses, narcissus, etc., are hardy bulbs. Train the common honeysuckle, the woodbine, any of the hardy climbing roses, or the ampelopsis over the porch or along the veranda. The hardy shrubs for the lawn are without number. In a previous chapter we have given a list of valuable fruit-trees and shrubs, as well as annual and perennial plants for the farm, orchard and garden. There is nothing that will so endear their home to the children, and make them love it, as the light labor of assisting to keep it trim and fair.

II. Furnishing the House.

THE furniture of the house should correspond with the condition of the owner. Tawdriness must always be avoided. Do not try to ape some one wealthier than yourself, by buying cheap, flashy garniture. Plain, substantial furniture for those in moderate circumstances will look better and command more respect than cheap display. Study harmony. Never furnish a house by buying inferior, second-hand furniture or hangings, if it can be avoided. Especially let all bed-room furniture and bedding be new. Second-hand pictures, if good, are admissible. The first wear of everything else is generally the best.

Carpets and Bedding.—Never buy a flimsy carpet at any price. Do without until good ones can be purchased. If you can buy a good Brussels, with the pile dense and close, it will last a generation with proper care. In bedding, start with new, clean, honest material. Never let any young person sleep on a feather bed; it will cause undue heat, weaken the action of the skin, and cause those who lie in it to become susceptible to cold, besides other, more serious, evils of over-heating. If the bed or bedding be narrow, the occupant will not rest well, because proper movement cannot be made.

Use the same careful discrimination in the selection of all furniture that you would in any other matter. Have less, if necessary, but have that good, rather than crowd the rooms with inferior material. It is easier to add to a small number of good articles than suffer the annoyance of mistakes in over-furnishing with cheap stuff.

Hygiene of Bedding.—The system, so prevalent in America, of sleeping on feathers, and of placing two or more in a bed together, cannot be too strongly condemned. Healthy children, and all others not invalids, should sleep on hard mattresses, of which the best are made from curled horse-hair. These are, however, expensive, and many good substitutes may be bought; one of the best of these is the clean wood-fiber, called excelsior. Have springs, or woven wire, under beds if you choose: never feathers, except for very elderly people, who have grown too used to them to change. Never let a grown-up person, and, above all, never let an old person or an invalid, sleep with a child; it will destroy the child's vitality. So far as possible, give to each member of the family a bed. Not only is this better for the general

health, but often, in case of illness, prevents contagion. Avoid stoves, especially coal stoves, in sleeping-rooms. If a light is needed, never use a turned-down kerosene lamp, for its fumes are injurious. Use hard beds, ventilate by open fires or otherwise, and cover well with coarse woolen bed-clothes, and half the illness in the family will disappear.

III. The Parlor Furniture.

THE parlor, like every other room in the house, should be furnished for wear. No sensible person furnishes a parlor to be shut up and remain unused, except upon great occasions. It is the place for the family to gather in when leisure allows, and not a place to be opened only when "Mrs. Grundy" calls. Hence, the furniture must be bought with an eye to use.

GLASS CASE FOR HOUSE-PLANTS.

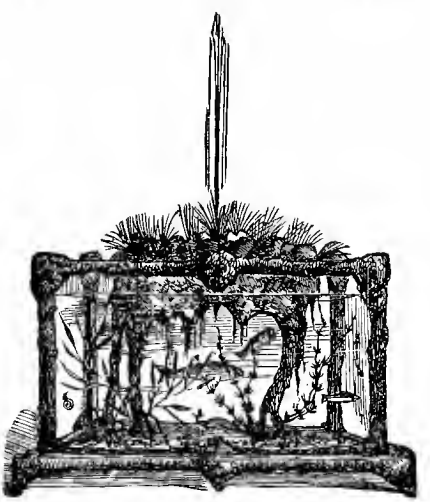
The Pictures.—The pictures, whether oil, water-color, good chromos, prints or photographs, should correspond to the condition of the owner. A few really good engravings or paintings are better than any number of cheap ones. If you already have these, paper or kalsomine the walls to correspond. If there are engravings, composition frames, or those of walnut, rosewood or bird's-eye maple with gilt moldings, will be appropriate. There is no better place to study effect than in a well-arranged picture gallery, yet how few persons visit one of these for this purpose.

You may also there get some good lessons in hanging, with reference to light, etc. If the room is low, hang on nails behind the pictures, so the wire or cord is not seen.

The Curtains.—Curtains are pleasant things to have in every window of the house. They temper the light, keep out cold drafts, prevent the direct rays of the sun from entering when not wanted, and should be of material to correspond with the other furniture of the room.

The Parlor Carpet.—The parlor should, of course, have the best carpet in the house. In rooms of ordinary size avoid large figures. They cause a carpet to cut to waste and make the room look small. Also, avoid glaring colors. That so many such carpets are made shows that taste in the masses needs cultivating. The manufacturers are not to blame. They simply cater to the demands of the public.

House-Plants, etc.—Flowers and plants are in order everywhere, inside the house and out. The parlor, however, unless it be the living-room also, is not the place for their cultivation. We do not believe in dark parlors, yet in these rooms there is hardly sun enough admitted for the best growth of plants. Place such as may be easily moved in nice vases, and use them when in their best condition to ornament the room; those kept in wardian and other glass covered cases will also do well. The illustration of Glass Case for House-plants on page 727, shows a pretty design that may be kept in the living-room, and is easily moved from one room to another as may be desired. Ferns are admirable; none are prettier, in a collection, than the walking fern, shown on opposite page. Ferns will not bear the sun nor live in a dry atmosphere. For house cultivation they are usually kept in glass cases. An aquarium is pretty anywhere; especially so in the dining-room. All these we have mentioned may, with proper care, be freely rolled along a carpet from one room to another.

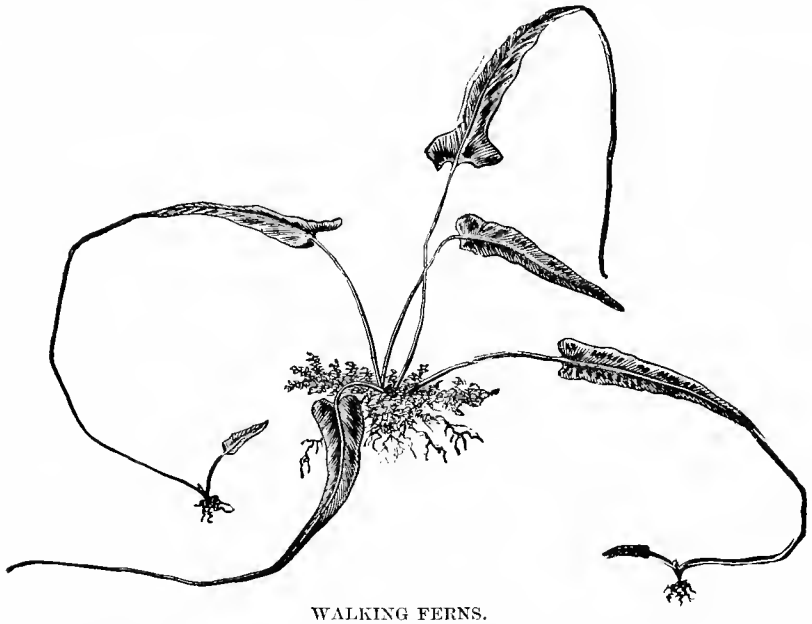


AQUARIUM.

IV. The Dining-Room.

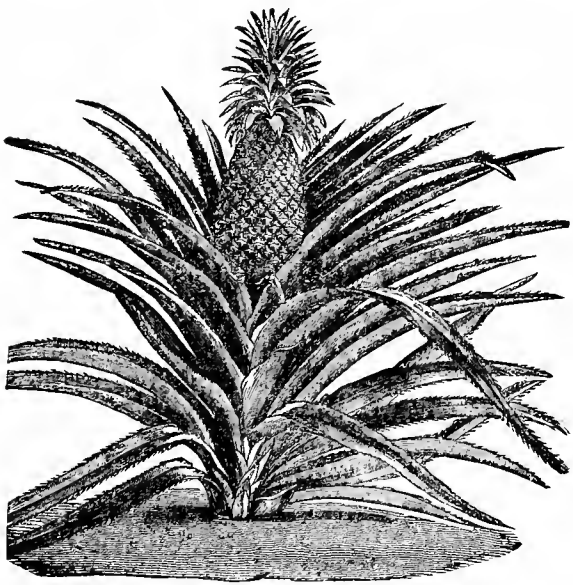
The dining-room requires little furniture, but that should be good and as handsome as you can afford. Stuffed furniture is out of place here, even if the dining-room is also used as a living-room. A sideboard, with proper conveniences, should be had if possible. The carpet ought to be bright rather than dark, and correspond to the other furniture, and the pictures in harmony with the surroundings. Here again the skill of the housewife may be used to have the proper closets for china and table ware convenient. In these days of inexpensive and excellent plated ware, a very little money, comparatively speaking, will add largely to the comfort and economy of

the table service. Do not overdo the matter, though here and in the kitchen one may



WALKING FERNS.

be pardoned any reasonable expense that will add to the real comfort of the family.



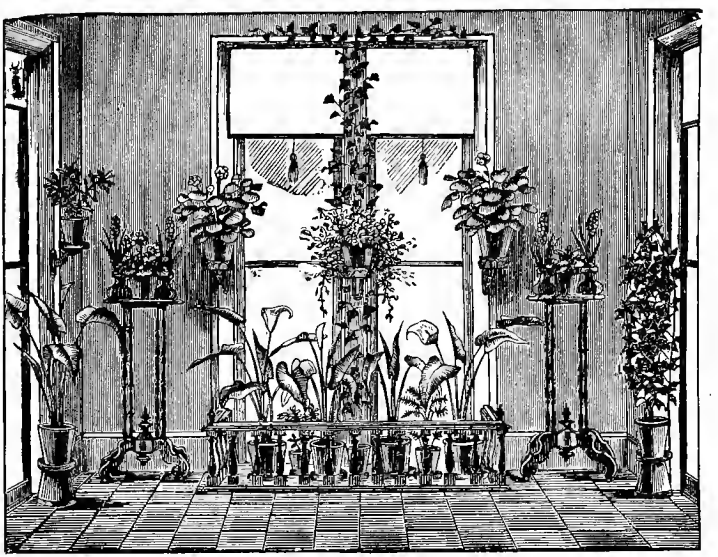
PINEAPPLE AND FRUIT.

CASE OF FERNS.

What Taste may do.—The dining-room is an excellent place to display taste,

and this is especially the case if it be also used as the living-room. Let some of the pictures be suggestive of good living, game-birds, fish, fruit pieces, etc. An aquarium, plants, etc., as described in the section relating to the parlor, will also be appropriate for the dining-room. In the South, fruits not quite hardy enough for growing out of doors may be used. Among a collection we once saw was a growing pineapple as a dining-room decoration, removed from the greenhouse.

If one has a greenhouse many beautiful things may be grown for temporary removal to the dining-room; if not, some of the fruit-bearing house-plants may be used; such, for example, as Solanum or Jerusalem cherries. Among table decorations bouquets of flowers, or at the least some green thing, always suggest refinement. The fern case shown is appropriate for this purpose. The dining-room should be



WINDOW-PLANTS IN DINING-ROOM.

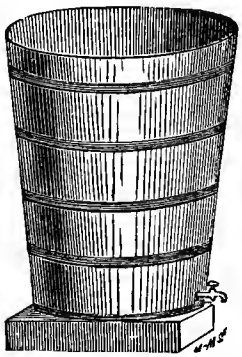
well lighted and cheerful, especially so when also used as the living-room, Break the glare of the sun, when necessary, with curtains. The illustration of Window-plants in Dining-room shows a pretty effect. To produce this costs little besides the necessary care of the plants, which may be made a labor of love as well as an educator to the children.

V. The Kitchen.

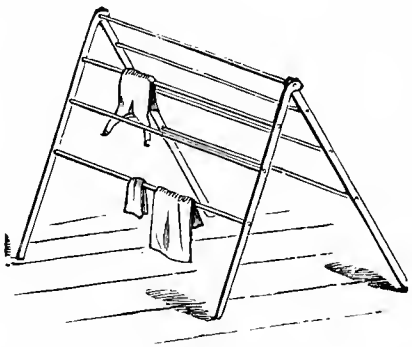
This is the most important room in every house of moderate expense, if not in all houses. The furniture should be ample and of the best manufacture consistent with the means of the owner. All kettles, stew and sauce pans should be of good tinned ware, or of stone or other silicate finish. Granite and other enamel coatings are now made so cheaply that they soon pay their cost in the ease of cleaning. The sink should be ample; the stove provided with a hot-water apparatus, the pantry and other

closets easy of access. Let the floor be of hard wood, and covered with a good oil-cloth, if you can afford it, or, if not, well painted; rugs may be used in places where the work usually stands, for a woman's feet should not be in constant pressure either on oil-cloth or upon the bare floor. Here again the good sense of the mistress of the house may be shown in furnishing, both with a view to comfort and for the economy of work.

If servants are employed, they must be instructed in the proper care of the kitchen utensils, or there will be much waste from breakage or misuse. Hence, the necessity that the mistress fully understand how things should be done. If she must do the work herself, it will be a pleasure to be able to do it deftly and neatly; for light-handed neatness is the crowning glory of housekeeping.



TUB FILTER.



TOWEL RACK.

Every kitchen should be provided with a filter for water, especially where rain-water is used for drinking, as is the case in many districts. The cut of Tub Filter shows a home-made affair, but as good as the best where ice forms a part of the filter over the straining cloth and under the dust cloth or cover. A towel rack is also indispensable. The one shown in the cut needs no explanation; any man can make it.

VI. The Bed-Rooms.

NOWHERE can better taste be displayed than in the sleeping apartments. As to carpets, every housekeeper must decide for herself. We should prefer a painted floor, and rugs so laid that the occupant would have no occasion to step on the wood after the shoes are removed. The rugs can be taken out in the sun, shaken and aired while the floor is mopped clean. Carpets in bed-rooms are unknown on the Continent of Europe in the grandest of private houses, and in such rooms, are traps for dust, germs of disease and death.

The furniture, however rich, should always be simple, and of solid material, to avoid dust and dirt, and be readily cleaned. The old-fashioned carpets and bed-curtains should be avoided. If possible, have in the bed-room only the bed, a rug and a few chairs; dress and undress in an adjoining room, which may be made as

pretty as possible and kept much warmer in winter than the one which is used for sleeping in. In this dressing-room place the wardrobe, chest of drawers, pretty odds and ends, as well as the wash-hand stand and other such conveniences. This, too, is improved by a bright and pretty carpet, pictures and other wall decorations; the bedroom must have none of these. They only hold germs of disease, and dirt.

VII. The Cellar.

EVEN the smallest cottage should contain this important adjunct, if the nature of the soil will, or can be made to admit of proper drainage therefrom. The arrangement of the cellar is no less important. It should be fairly lighted, and be divided off into proper rooms according to the size of the house. In the smallest cottage the vegetable cellar should be separated from the rest, and proper ventilation should be looked to, else the odor will certainly reach every part of the house above. In large houses the laundry often occupies a portion of the cellar. If so, it should be provided with conveniences for hot and cold water, perfect ventilation, stationary tubs, with means for draining off wash-water, a sink and other fixtures.

VIII. The Water Supply.

EVERY farm-house—where there is a windmill for raising water—should have the necessary tanks for soft water for the house. These tanks may be in the barn or on other suitable elevations, from which the water may be conducted in pipes provided with faucets. In laying the pipes the greatest care should be taken that they are nowhere within reach of frost. If they are they become a source of constant annoyance in winter, and often of considerable damage to the building. Architects more often fail in providing against damage from frost than in any other respect. Plumbers are never mindful in this matter. They simply do their work according to the plan given. See, therefore, that no water pipes run next the outer wall of the building; that they are always where they can easily be gotten at, and, as an extra precaution, that they are always encased in some non-conducting material when there is any danger from frost; and, also, that in very cold weather a small flow may escape from the discharge-pipe connecting with all, during the night, so a constant current may be kept up. The supply-pipe should be brought, underground, well beneath the frost line, to the center of the cellar beneath the house. A wooden box, of boards not less than one foot wide, should receive the pipe at the depth of about two feet under the cellar floor and conduct it to the story above. This box must have the pipe in its center and the space between be packed in sawdust. In northern climates the pipe must extend to no room not kept warm in winter. It is better to do without it than have it freeze and break.

IX. Soft-Water Cisterns.

CISTERNS for rain-water should always be placed where they will not freeze. This is especially necessary where they are built of brick or stone and cement, for we suppose no one nowadays will consent to have a cistern plastered up directly on the

earth or clay. It is cheap, and it is as worthless as it is cheap. In some localities, drinking-water is so difficult to obtain, that cisterns which collect the rain-water furnish the only supply. In this case, the cistern should be in two parts with a filter between. When it is built in this way, and the water comes from clean roofs, the water, though insipid, is pure and healthful. The living water of wells is, however, better in every respect, but no well-water is entirely safe, unless means have been taken to keep out surface drainage, and they are liable to be contaminated by the seepage, from sewers, the out-houses or the barnyard.

The danger from this latter cause is much greater than many people suppose. The earth is always honey-combed with the borings of insects and small animals, which always carry their burrows to the nearest water, generally the well. Seepage once entering these cavities inevitably finds its way to the well. Unfortunately, the most deadly germs are often not to be detected by the taste or smell. For this reason, many persons prefer cistern water to that from the well. When danger is suspected from wells, the water should always be boiled. No filtering will take out the deadly germs. Indeed, half the disease of the world would be avoided if all the water drunk was first boiled.

X. Laying Down Carpets.

Laying down the carpets is a task always dreaded by women. In fact, no heavy carpet should ever be undertaken by them. That it is a man's work always, may be easily discovered by anybody who has laid one. For this reason, in cities, the merchant who sells, undertakes to cut, fit and lay the carpet. In the country this is not always possible. With expensive carpets it will always be better to employ some one who thoroughly understands the art. An implement for stretching the carpet is always convenient and often indispensable.

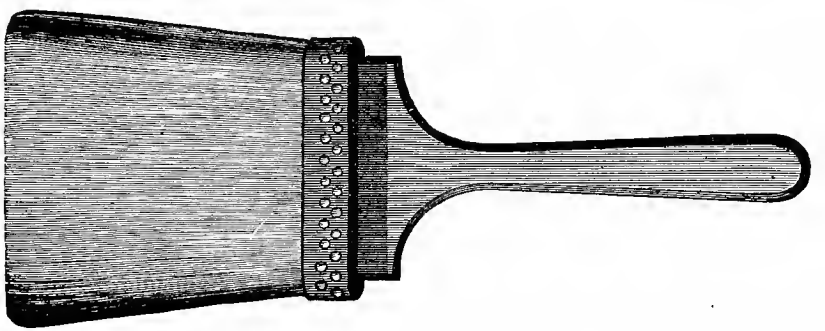
CARPET STRETCHER.

First of all, the carpet must be cut into suitable lengths for the room, allowing for the proper matching of the breadths. It is then sewn together, breadth upon breadth, until the proper width is obtained. Then tack it down upon two sides, one way with the length and the other across the breadth, being careful to stretch all equally. It must be cut and fitted to inequalities, when necessary, and if a bay window is to be carpeted, this must be allowed for in cutting. The other two sides are then tacked down, the stretching always being carefully attended to, so that when finished, it will lie perfectly flat and without wrinkles.

XI. Painting and Kalsomining.

It is always better, if you can afford it, to hire both painting and kalsomining done by competent mechanics. If you do this, a perfect understanding must be had that the material shall be of the best, and that it shall not be dropped about the floors and over the furniture. There is no reason whatever why a person who understands his business should mess up a house with either paint or kalsomine. No person who takes little enough on the brush at a time of properly mixed material, need make a slop. If a dirty wall is to be kalsomined, never allow the size or first coat to be put on until the wall has been washed. This is done with a large sponge dipped in warm water, and pressed until nearly dry. This will wash off the dirt without dripping. With good brushes any one can soon learn to kalsomine, and to do common painting.

A mistake, too often made, is not mixing at first enough material of the required color to do the whole work. If you keep mixing a little at a time you never have



KALSOMINE BRUSH.

your walls of a uniform tint. So far as paints are concerned, they may be bought ready mixed and of any color. Graining and ornamental painting should never be attempted by an inexpert. In this case the very best workmen are always the cheapest.

Whitewashing.—Whitewash of lime is now seldom used for covering inside walls. There is no reason why it should not be. If properly made, it covers a surface almost as smoothly as the chalk of which kalsomine is composed, and is devoid of the disagreeable smell thereof. For covering rough buildings, fences, and other structures, where paint would be too costly, it is excellent, and, if properly made, is fairly water-proof, and may be applied by any one of ordinary intelligence and care. In order, however, that it may saturate the surface and hold, it should be put on hot, for which purpose the vessel containing it may be kept over a good-sized kerosene lamp or a low fire of charcoal.

Recipe for Whitewash.—One of the best washes we have ever used is made thus: To so much water as will fill a barrel to the depth of two inches add one-half

bushel of pure, white quick-lime; then put in one peck of salt, previously dissolved in hot water; cover tightly to keep in the steam; when cold, strain through a fine sieve; heat it again and then add, hot, a thin starch paste made from three pounds of rice flour; stir; add one pound, hot, of strong glue; add half-pound of whiting, previously dissolved in hot water; dilute with hot water to consistency of cream; apply hot.

The glue is first soaked, then gradually dissolved in water, by placing the vessel holding it in another containing boiling water; used as directed, this is the most permanent wash we know of. About a pint of the mixture will cover a square yard of surface.

Colored Washes.—To make the above a cream-color, add yellow ochre until the desired shade is reached. For fawn-color, add four pounds of umber to one pound of lampblack. For gray or stone-color, four pounds of raw umber to two pounds of lampblack. Add to the whitewash until the desired shade is reached. To determine the color it must be seen dry, and not damp. Hence, when trying the color, let it dry to observe the tint.

XII. Arrangement of Furniture.

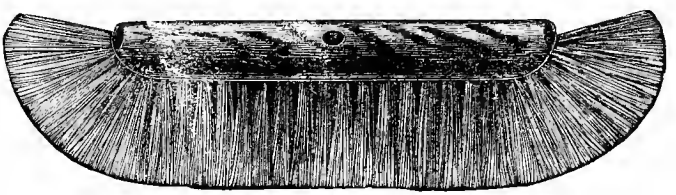
The arrangement of furniture may make pleasant or mar the appearance of a room. Primness and precision should be avoided. If the chairs are set carefully against the wall at equal distances, if the sofa looks as though it had never been sat upon, if the center-table has a touch-me-not appearance, the general effect of the room will chill the visitor. The appearance of the room should be that of one used daily. The drapery about the windows should not be such as to shut out the light, but simply to tone down the glare. If the carpet is good, a fair amount of light will not hurt it, and a room that is always closed and dark, except when "company" comes, is sure to be musty, uncomfortable and unhealthful. If you cannot study out effects yourself, call in the aid of some one who has an eye for effect, and can produce like ones without copying. Observe effects in other houses, or take the advice of your upholsterer, always reserving to yourself the casting vote, as to how much you can afford to spend upon any particular room or object.

XIII. House-Cleaning.

In house-cleaning you will save yourself and family much inconvenience, by not undertaking too much at once. Clean one room or one set of rooms at a time, and observe order in so doing. If your house is to be kalsomined or papered, this should be done first. House-cleaning is a time of severe labor, and any arrangement that will lighten the labor should be observed. Thus, the carpets may be taken up to be cleaned by the men, who may also kalsomine the walls. This will materially lighten the labor of the women. Many housewives prefer to hire extra labor, and this is decidedly the better way.

XIV. Sweeping and Dusting.—Renovating Carpets.

Carpets should be brushed over at least once a day, and thoroughly swept once a week, when every movable piece of furniture should be moved. These should be thoroughly wiped or dusted every time the broom is used. If the carpet becomes dingy, it should be wiped with a damp sponge, and dried with clean flannel cloths. If there are grease-spots, they may be taken out by thoroughly pounding and mixing together equal parts of magnesia and fuller's earth. Make this into a paste with boiling water, lay it over the grease-spot, hot, and by the following day it will have absorbed the grease; it may then be scraped and brushed off. If, unfortunately, grease or oil has been spilled on the carpet, it should be taken out, if possible, before that is again swept. Ordinary stains may usually be removed with lemon-juice or dilute oxalic acid.



FLOOR BRUSH.

Not every person knows how to sweep clean without raising a great dust. If in sweeping you carry the broom, in its stroke, beyond you, it will inevitably make dust from the spring of the fibers of the broom. The spent tea-leaves should always be saved moist and scattered over the carpet for the regular sweepings, or salt should be strewn over the carpet. The strokes of the broom should be short, firm, and each should end when the broom has been drawn nearly up to a line with the person. Corners and the sides of the room should receive especial attention. As a preventive of dust a good carpet sweeper is valuable, but the movable furniture must be taken out to do good work, and the corners and edges cleaned with the broom, brush and dust-pan.

CHAPTER XXVII.

THE PARLOR AND LIBRARY.

I. THE ROOMS FOR COMPANY.—II. GUESTS OF THE HOUSE.—III. ETIQUETTE OF THE PARLOR.—IV. ENTERTAINING VISITORS AND GUESTS.—V. DAILY DUTIES NOT INTERRUPTED BY GUESTS.—VI. GOING TO BED.—VII. SERVANTS AND PARLOR SERVICE.—VIII. DUTY TO CHILDREN.—IX. WHAT CONSTITUTES VULGARITY.—X. PARLOR DECORATION.—XI. DECORATION NOT NECESSARILY COSTLY.—XII. A ROCKING CHAIR.—XIII. A PRACTICAL FAMILY.—XIV. INGENIOUS AND USEFUL.

I. The Rooms for Company.

THE Parlor.—The apartment where guests are received may be one of the parlors, the reception-room, or the library, supposing the house to be large enough to contain all these. In England a distinction is made between the parlor and the drawing-room. In city houses, the parlor (from *parloir*, a place to speak in) is on the ground floor, and used as a reception-room and place to transact business, while the drawing-room (or withdrawing-room, as it was formerly called) is on the first floor, up one flight of stairs, and used more ceremoniously. In the United States we use the two words with the same meaning, as our houses have no such division. In large houses there are often two or more parlors, and the mistress of the establishment has, on the bed-room floor, what is called her boudoir, a private parlor for the reception of intimate, and, usually, female friends; as the study is, for men who have no office, the private room of the master of the house.

The Library.—The library should be solidly furnished, and contain, besides the bookcases, writing table and desk, easy chairs, lounges, sofas, etc. The books may be kept either in movable cases or those built permanently into the walls.

In smaller houses the parlor may serve also as a library, and often the "living-room" has to do duty as parlor, library and sitting-room.

II. Guests of the House.

IT is the duty of the host and hostess to receive guests cordially and make them feel "at home." The tact of the individual must teach how to do this properly. It comes of the usage that can only be learned by contact with polite people. Rules cannot be laid down. They must be learned by observation. It is in perfect accordance with good taste among people of small means that the master, mistress or children of the household perform all the offices necessary to the comfort of guests, including those of the table. If there are servants, well and good. If not, such service is only that of a friend to friends.

III. Etiquette of the Parlor.

ETIQUETTE has been said to be the code of unwritten laws that governs the manners of people living in polite society. All society is "polite," whatever the station

in life, provided good breeding is observed. Good breeding is the exhibition of gentleness, deference, suavity of manner, thoughtfulness, generosity, modesty and self-respect. Ease and cordiality, without freedom of manner, mark the gentleman or lady; freedom without ease, the vulgarian. If you receive a letter of introduction by a postman, acknowledge it immediately or call upon the stranger. If the person introduced brings it in person, receive the gentleman or lady courteously, and if a continuation of the acquaintance is desirable, give an invitation for another day, upon leave-taking.

All must exercise their own discretion as to introductions. In small parties, the guests are, as a rule, introduced to each person separately. In large gatherings not.

IV. Entertaining Visitors and Guests.

Visitors are entertained by the ordinary gossip of the day, matters of local interest, society news, fashions, music, art, articles of taste, paintings, prints, poetry, and the general literature of the day. To entertain well, both parties should be well conversant with some of these. Gentlemen are interested in horses, fine stock, hunting, fishing, literature, art, science, and the out-door sports. The particular tastes of the visitor or guest being discovered, the drift into these channels is easy enough. In this, the visitor or guest should also come to understand the taste of the host and hostess, and then all comes easy enough.

V. Daily Duties not Interrupted by Guests.

On the farm there are always routine duties that must occupy the attention of the host. Guests should be careful never to intrude upon these, and the host and hostess as careful, while attending to all necessary duties of the farm and household, to give as much time to guests as possible. No sensible person will ever make a long visit at a time of pressure of business. There are, however, many farmers whose leisure is ample at all times, and who keep servants enough to attend to all household duties, supervision only being necessary. With the majority, however, there is at most seasons, an absolute necessity for daily labor. Yet there are few who cannot entertain visitors during some part of the day, or find time to receive guests, and yet neglect no necessary labor. The guest who cannot at such times entertain him or her self, and even assist, had far better stay at home. The guest who has the happy faculty of keeping out of the way at proper times, and of doing service at others, we have never yet seen unwelcome in the farm household.

VI. Going to Bed.

Not every person knows when to go to bed, nor when to get up. In the country, hours are necessarily early. The great charm is the early summer morning. To enjoy this, we must see the sun rise, and to be up early enough to do this, one should be in bed by nine o'clock at night. The routine duties of the farm make these hours imperative upon the host and hostess, if working farmers, and country life should require their observance by all in summer.

Once a guest has been shown to his chamber, courtesy would require that the service should not be daily performed. Yet, many like to continue chatting after leaving the parlor. Ladies, especially, find pleasant amusement with each other in a short bed-room talk over the events of the day and plans for the morrow.

VII. Servants and Parlor Service.

When there are servants, the routine work must be performed by them. It is their duty to see that everything is done at the proper time. The parlors, library and dining-room are to be aired, swept and dusted before the family appear in the morning, and guests should scrupulously avoid being present at such times. Among the services to be performed is carrying hot or cold water to the guest chambers, attending to their occupants, and lighting these to bed at night, or, at least, bringing in the necessary candles to the parlor or bed-rooms and lighting them. In the winter, care should be taken that the bed-chambers are properly heated. In a country where fuel is so cheap as in the United States, there is at least no possible reason why a person should be obliged to undress or dress in a frozen room. There is neither economy nor wisdom in it.

VIII. Duty to Children.

Children should be early instructed in the ordinary amenities of life. At their time of life impressions are easily received and become a part of their character as men and women. Politeness and decorum in the parlor, dining-room or library costs nothing, and are as necessary when the parlor, dining-room and kitchen are one and the same room, as in more extensive houses. In this country we have no caste, and the child of the poorest parents may be called to the highest positions. If they are taught habits of cleanliness, decorum, and gentleness of manner, when young, it will cling to them through life, and go far to keep them out of bad company when they grow up. It gives habits of self-respect, and deters them alike from seeking bad company and from foolish or criminal expenditures. Children should by no means be curtailed of enjoyment. On the contrary, they should be given full liberty to indulge in innocent pleasures, guided by habits of self-restraint and self-reliance. They should feel they may always freely go to their parents for advice and sympathy. Thus they will come to regard home as the most pleasant place. They will naturally avoid rough and vulgar companions, and seldom, if ever, care for vicious or vulgar pastimes.

IX. What Constitutes Vulgarity.

In general terms that is vulgar which is not in accordance with the usage of refined society. Loud laughter or loud conversation in public places is vulgar. Not to pay the proper deference to each other is vulgar. Not to assist a woman in any difficulty is not only vulgar but positively brutal. Not to apologize to any person whom you may accidentally jostle in a thoroughfare, especially if roughly, is vulgar and causes the action to be brutal. To refuse to accept an apology under like circumstances is vulgar. It is vulgar not to show self-respect. Arrogance is equally vulgar.

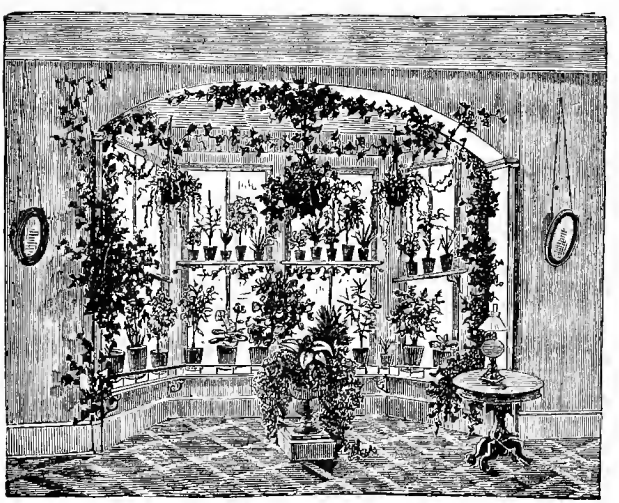
In fact, a dictionary of vulgar actions would fill a volume, and yet few persons are so lost to self-respect that they do not have a prick of conscience at a vulgar action, at least until their consciences are seared, or unless their education has been neglected at home. For conscience, although inherent in human nature, may be as much improved by education as any other faculty.

X. Parlor Decorations.

THE furniture and decoration of the parlor should be as rich as you can afford. In any event the room should have an air of light and cheerfulness. Both it and the library should be comfortable, home-like rooms. Avoid glaring colors or cheap finery. Never buy stiff "sets" of furniture and never crowd your rooms with trash. The handsomest effects are often produced where each piece of furniture has been bought when wanted or it was convenient to do so. Let there be comfortable easy chairs and sofas, and always some chairs light enough to be easily lifted and moved. The wall-paper should be rich and generally light-colored, but of no pronounced pattern. Wooden mantels are handsome and often costly. If of marble these may be white or clouded. The wood-work should be light, unless rich dark woods are used, and the door-plates to match. Where the heating is by a stove, it may be steel, bronze or ormolu, and the fixtures for lighting the apartment at night should match. A chandelier makes a pretty center-piece for the ceiling, or if the room is long and large, two or more.

XI. Decoration Not Necessarily Costly.

THE parlor must be, to be pretty, the room lived in. Never have a room too fine for yourself and your children to pass the evening in. It is part of the education of the latter to be in daily, familiar contact with the pretty household decorations that are always found in such rooms, when occupied by persons of taste, and an ordinary faculty of feminine ingenuity. We have seen better-kept and more healthy plants, in such a room where the family did the labor, and a prettier arrangement of them, than we ever saw in households where the care was left entirely to servants. One case in particular we recall. A large oriel window like that shown in the illustration made one side of the room. The carpet was a good ingrain, in pretty figured squares.



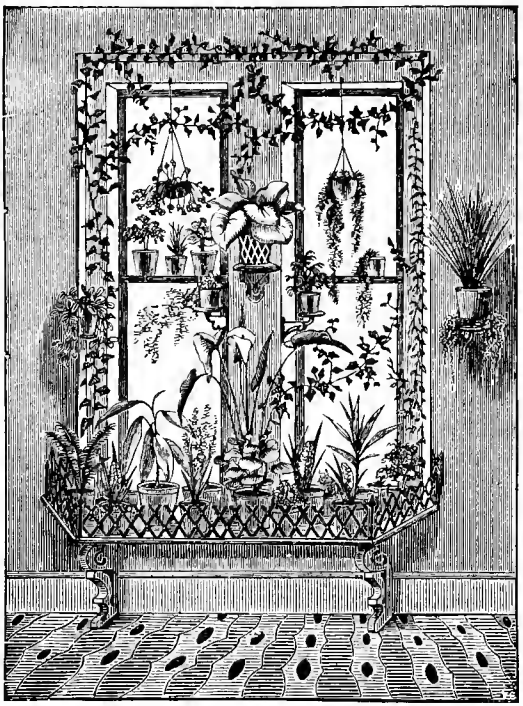
AN ORIEL WINDOW.

There was not a costly piece of furniture in the room, and yet it had an air of comfort and of refinement that is within the reach of all.

Another room we remember where there was no bay window, was made fully as handsome, by the arrangement shown in the illustration of Living-room Window. The projection is inside, not out, and yet the effect is as pleasing, as unique; serving, not only to hold and protect the plants, but adding to and ornamenting the room. Except the ordinary furniture and the prints, everything,

DRAGON-LIKE ORNAMENT.

including the frames for the pictures, had been made by the members of the household. The chair covers and the back of the lounge were made of patchwork, resembling embroidery, which is named applique.



THE LIVING-ROOM WINDOW.

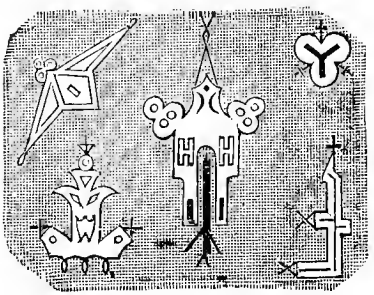
Some of the individual figures were grotesque enough, as for instance, a dragon with bat-like wings, came near the present fashionable rage for Japanese ornamentation. The backs of the chairs were covered in designs something like that in the illustration of Chair Cover, or rather, ornamented by pieces like those fastened to the back, for the cut really represents what the ladies call a tidy.

XII. A Rocking-Chair.

THE rocking-chair deserves more than a passing notice, for it is "mother's chair," and made for her especial use. The boys, let us suppose, having reseated and cushioned the old rocker, the girls covered it. The seat and back were cushioned with hair, covered with soft grayish material. Then Turkish toweling was cut somewhat larger, to allow for fold and nailing. The figures were cut from dark cloth, and appliqued to this foundation with zephyr worsted, the fringe and tassels made of ravelings of the toweling colored red. The cross-stitch at the edges was worked with the same color. The dragon rampant was considered especially appropriate, since the grandfather had once been a sailor to the "China Seas."

XIII. A Practical Family.

THE old grandfather had reason to be proud of his descendants. There were three boys and three girls, and each "wonderful for something," as the old gentle-

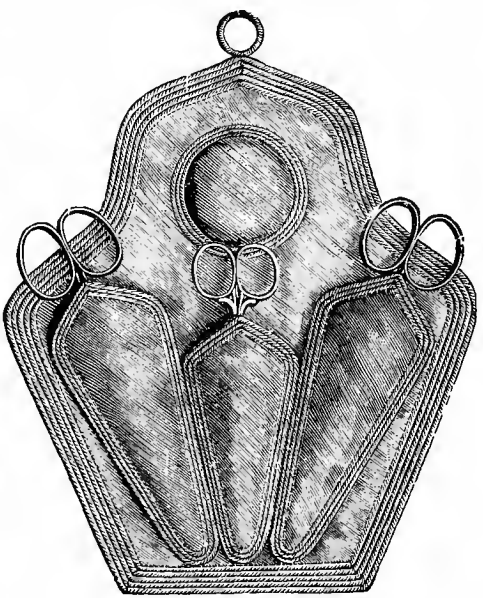


DESIGN FOR CHAIR COVER.

THE DRAGON CHAIR.

man expressed it. Dolly and Tom engineered the chair and other work of like kind, Aleck was good in carpentry work, and Sarah in designing. The Work-box and Seat was made by Aleck, Dolly and Sarah; the designs and fittings being by Sarah, and the embroidery by Dolly, of course, while Aleck made the frame. The

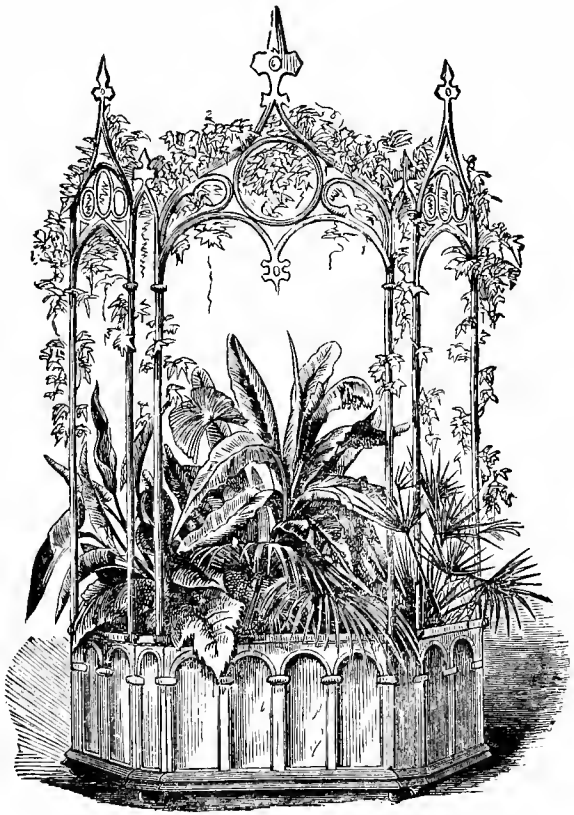
WORK-BOX AND SEAT.



SCISSORS CASE.

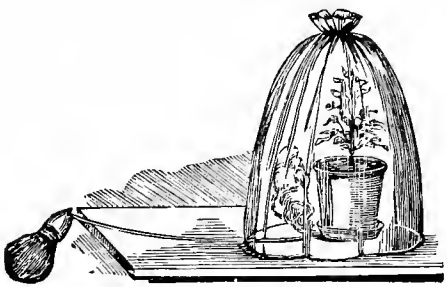
appliques were of velvet, caught down with a button-hole stitch of silk, and the embroidery in a large loose stitch, but delicately rendered.

Sarah was the "author," as Tom called it, of all the "cute fixtures." The Scissors Case was her work, of course. Tom was a genius in his way—a maker of

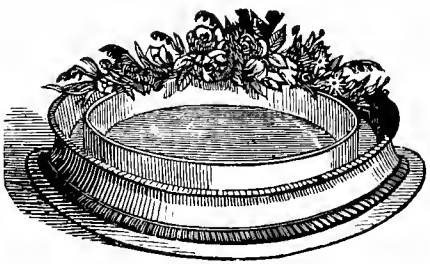


A PLANT CASE.

rustic work and a florist helper to Anna, the artist. The Plant Case was the joint work of Tom and Anna.



A PLANT FUMIGATOR



PLANT-CASE BOTTOM

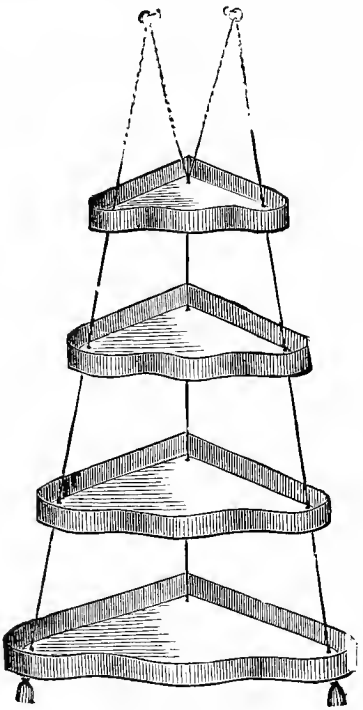
It is well known that many plants, as ferns, orchids, etc., do best in a close, moist atmosphere; at least they will not thrive in a dry or changeable one, and so

Tom promised, when he went away from home, that some day they should have a better case than the one originally improvised. In time it came, and with it the plants to fill it. The stand was of mahogany, lined with zinc and strengthened with brass. The top was of brass and French glass; the panels were painted by Anna.

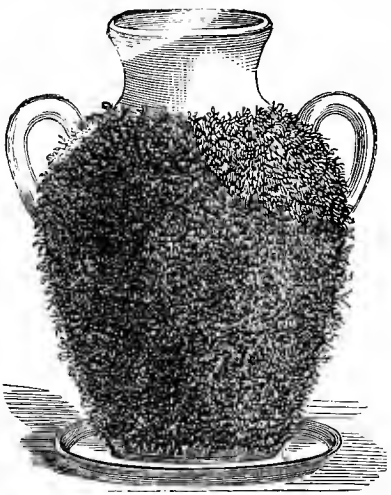
Now, plants cannot be kept healthy at all times in a room without occasional fumigation to destroy insects. Perhaps you would like to see their fumigator. Simple enough, is it not, as shown in the illustration? A muslin cover draped over a wire frame, a little tin box, if you like, for the burning tobacco, a tube leading under the cloth and another tube for blowing to keep up combustion and drive out the smoke.

XIV. Ingenious and Useful.

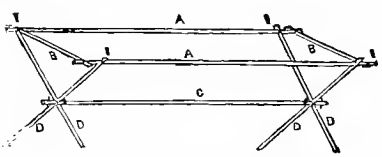
WHILE on the subject of simple things, here is another of Sarah's ingenious contrivances, a water-cooler.



SARAH'S WHAT-NOT.



MOSS WATER-COOLER.



ALECK'S QUILTING FRAME.

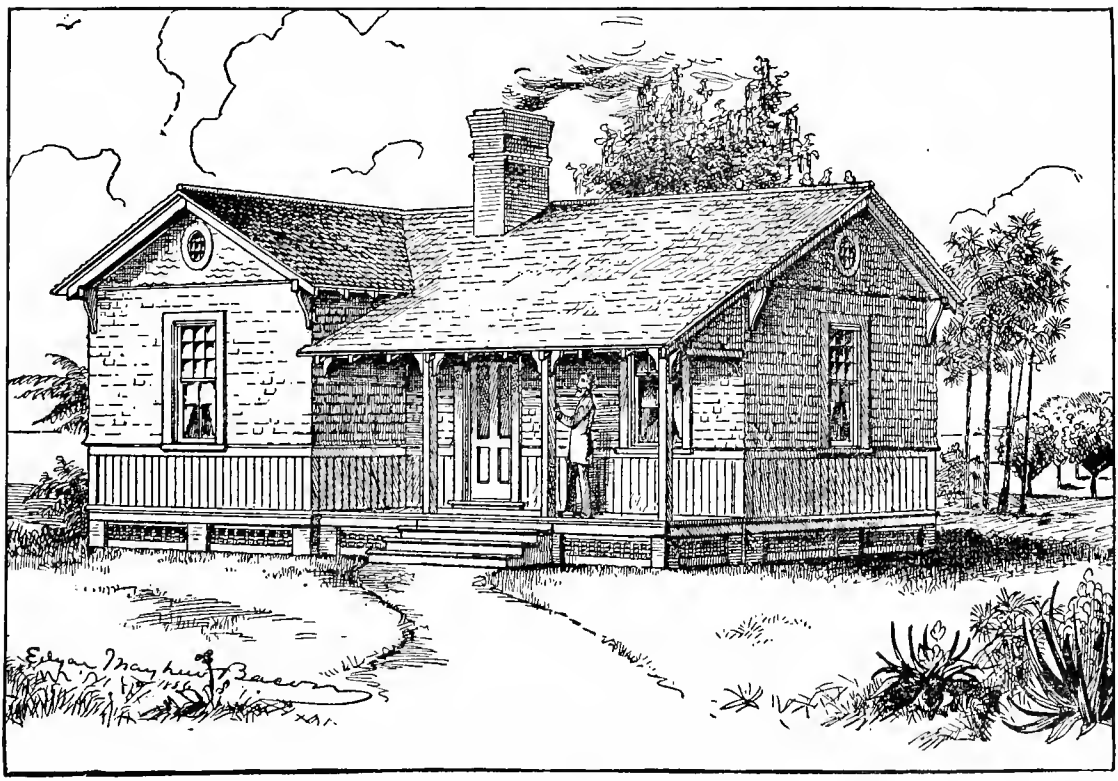
A porous (unglazed) vase was bought and moss was fastened about it as shown. The water, percolating through the pores, helped to keep the moss damp, cooled the water, and, when much evaporation and consequent coolness were wanted, the vase was set in a draft of air. The family have ice now, and the old water-cooler is now a living vase. It is kept full of water, and various small seeds are sown among

the moss, which is held in place with fine silvered wire. Garden cress and various ornamental grasses are pretty growing in this way.

A modification of the Wardian case may be had by getting a stand of terra cotta, putting a rim inside, within which a glass shade is set. Inside the shade are mosses, lycopodiums and ferns; and between the two rims a living fringe of foliage may be had with a little care; for, the rim being kept filled with water, cut flowers may be maintained there as shown in the illustration of Plant-case Bottom.

Sarah's What-not was a light affair, but heavy enough for the light articles it was to hold. It was made of card-board, small figured gilt wall-paper, velvet bordering, picture-frame cord and tassels.

Aleck's Quilting Frame must also be described: The legs, *d d d d*, were of hard wood, one and one-quarter inch thick, three inches wide and three and one-half feet long; the bar, *c*, was two and one-half inches "eight square;" the rollers, *a a*, to which the quilt is attached, two and one-half inches "eight square,' with a strip of cloth on one side on which to fasten the quilt, the rollers passing through the legs at 1 1 1 1; the cross-pieces, *b b*, were twenty-seven inches long, of inch stuff mortised at each end, which held the quilt stretched. These slipped on and off, and when not in use the frame could be folded up and put away. It has on more than one occasion been made to serve as a cot.



FOUR-ROOM COTTAGE.

CHAPTER XXVIII.

THE DINING-ROOM AND ITS SERVICE.

I. DINING-ROOM FURNITURE AND DECORATION.— II. TABLE ETIQUETTE.—III. CARVING AT TABLE.—IV. CARVING FOUR-FOOTED GAME.—V. CARVING BIRDS AND FOWLS.—VI. CARVING FISH.—VII. THE SERVICE OF THE TABLE.—VIII. SOME DISHES FOR EPICURES.—IX. QUEER FACTS ABOUT VEGETABLES.—X. THE USE OF NAPKINS.

I. Dining-Room Furniture and Decoration.

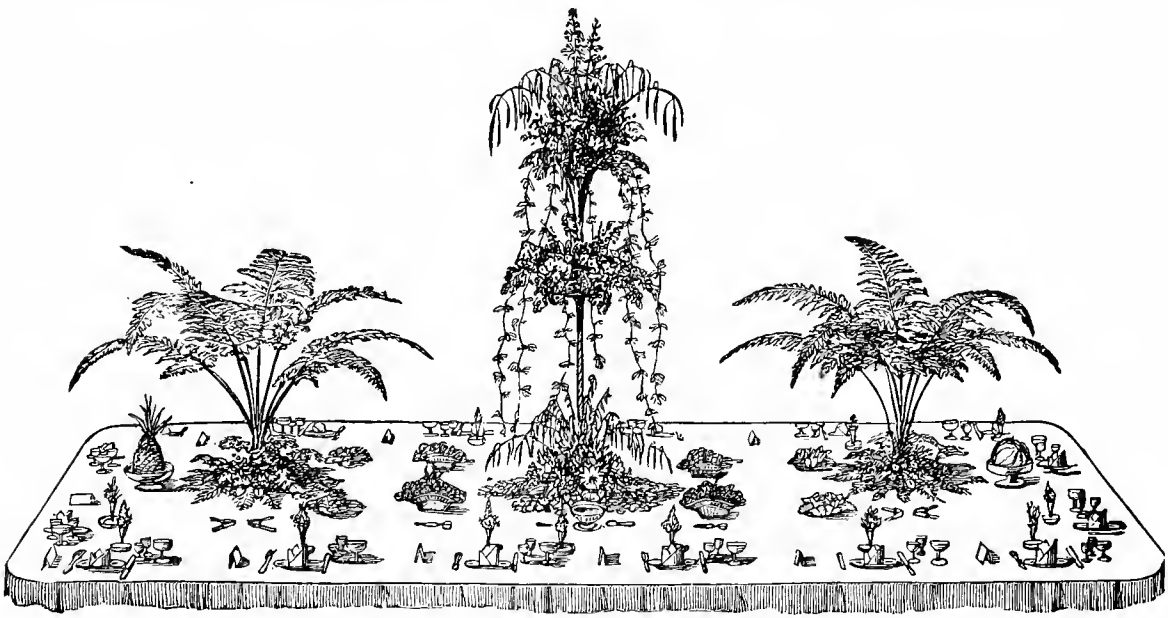
IN all we have said of the ornamentation of farms, of the home, of household art and taste, and in all we shall say, we wish again to have borne in mind that it is intended for those whose yearly increasing means allow them to gratify their tastes. Those struggling to pay debts, or those still employed in bringing their farms into condition, should spend little in display; all is needed for mere comfort. While we have endeavored to show how comfort may be secured at light cost, we wish at the same time to educate taste, and show how, as wealth increases, the money may be spent to the best advantage.

The dining-room furniture has already been spoken of. The paper on the walls should not be of gaudy pattern, but may be rich and warm in tone. Massive moldings and cornices should be used in the better class of houses. The arrangements for heating should be perfect, for no one can enjoy a meal in a room that is insufficiently heated or over-heated. The dining-room table may be as massive and handsome as possible, even to solid mahogany if the purse will allow. The chairs ought to be strong and at the same time as light as is consistent with strength. Either mahogany or oak will be handsome enough, and our preference would be for the latter wood without reference to its lesser cost; there is no limit to the ornamentation that may be put upon wood, in carving, etc. Whatever it be, all must harmonize. Let it be all oak, all cherry, all mahogany, to correspond with the graining or the solid woodwork of the room. If the chairs are upholstered, leather is the best. A sideboard of some kind for glassware, china, etc., and which is to be placed near the head of the table, may be considered indispensable in a large dining-room. In all farmhouses of the better sort these will be found economical in the end.

Decoration of the Table.—The illustration of Completely Arranged Dinner-table is given more for the hints and suggestions it contains than for close imitation. With handsome silver and cut glass the wealthy can, of course, make up a magnificent dinner-table. The floral work shown in the illustration is thus done: In the dish at the bottom of the center-piece place the flowers of the scarlet cereus, and about it cluster stephanotus, with spikes of cyperus, alternating with delicate fern-leaves above. In the compartment half-way up the stand are various flowers, including

pale small geraniums, lily of the valley, maiden-hair, some spikes of ornamental grasses, with lycopodium trailing over the edge. In the funnel-shaped top is a bouquet of various flowers, with vines drooping therefrom. The end-pieces are low pots of ferns covered with foliage. There is a small bouquet at every plate.

Of course, excessive decoration will not be indulged in by persons of good taste, however wealthy. The every-day decoration is in accordance with the every-day expenditure, but within this limit some attempt should be made by all, every-day, to beautify the table with flowers and in other ways that refined taste may suggest.



COMPLETELY ARRANGED DINNER-TABLE.

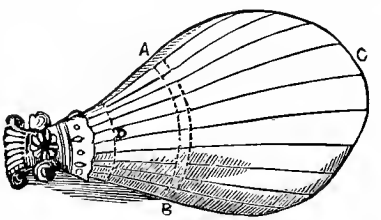
II. Table Etiquette.

If you are not conversant with table etiquette, observe the actions, in a quiet way, of those whom you suppose to be most conversant therewith. Full directions for table etiquette and all other matters of personal deportment will be found in Part IX. of this work. No person is expected to take wine at a dinner party unless it is usual for them so to do. If you do, always use the proper glasses for the wine served. If fish knives and forks are provided, use them; if not, use only your fork and a small crust of bread. Never put the uneatable portions of fish, flesh, fowls, or other debris off your plate, and especially do not lay any such thing on the cloth. Avoid remarks upon the quality or value of the food or service. If asked to take wine with any of the company, and you do not wish to be excused on the plea that you do not drink wine, have your glass replenished. It is not usual now to take wine in this way, and no person is expected to take wine as a matter of course. Never take a bone in your

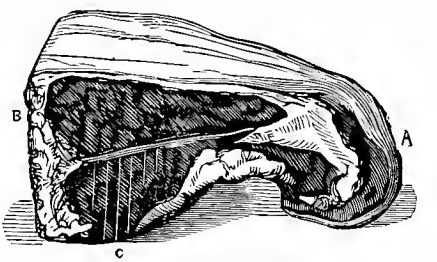
fingers; the meat can always be separated with the knife. If, unfortunately, you get a bone or other substance in your mouth that may not be swallowed, remove it deftly in your napkin; but such should never be the case, if you are careful and do not hurry in your eating. If you *must* cough or sneeze, do so in your handkerchief and as quietly as possible; and, above all, never drink hastily or with your mouth full.

III. Carving at Table.

EVERY person should know how to carve; practice until you are reasonably perfect. It is never done by main strength. A good knife, moderately long, pointed and



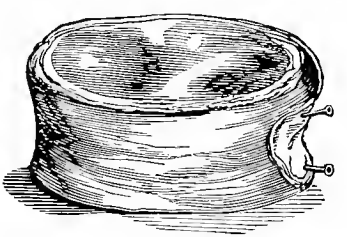
A DRESSED HAM.

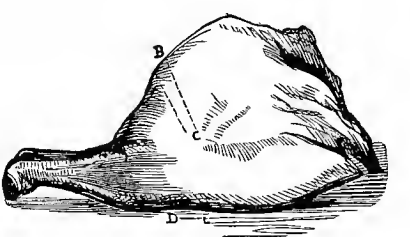


SIRLOIN OF BEEF.

keen must be used. All meat should be separated at the joints by the butcher. Birds are served whole. Fish are divided with the fish slice, and the flakes should not be broken in serving. A good rule in carving meats is to cut in rather thin slices, across the grain, serving some fat with the lean.

Carving a Ham.—In carving a boiled or baked ham begin nearly midway from the small end and carve in thin slices across the ham, following in succession to the larger part. Cut across from A to B, as shown in the illustration. For those who prefer the hock, carve at D. When a fair amount of meat has been carved, cut the remainder, in the direction of C, D, in thin slices.


FILLET OF VEAL.



LEG OF MUTTON.

Roast Beef and Veal.—If a roast of beef or veal is made into a fillet by the butcher, that is, the bone removed and the meat rolled, the carving is easy. Cut a slice off the entire top that you may have a piece to serve with that from the inside. If there is stuffing skewered in, serve some of this also; serve fat if it is liked.

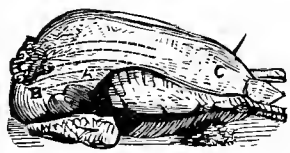
In a sirloin the carving is easy. The cuts should be as indicated by the white lines; with the tenderloin, also serve liberally of slices from the top.

Leg of Mutton.—The under, or the thickest part of a leg of mutton, should be placed uppermost and carved in slices moderately thin from B to C. If the knuckle is asked for, serve it. When cold, the leg should be carved from the upper side. The cramp-bone, considered by some a dainty, is removed by putting your knife in at D and passing it around to E.

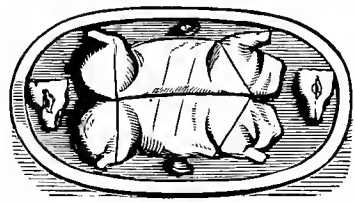
In all carving use firm strokes of the knife, so as to make clean cuts. Ladies should make carving a study. Their carving knives and forks are smaller than those used by gentlemen. All broiled or fried meats are easily carved, but each piece should be shapely and, if possible, have some "tid-bit" or fat with it.

IV. Carving Four-Footed Game.

HARE, rabbit, squirrel, and that kind of game, should be unjointed by placing the knife properly in, turning it back, thus disclosing the joints, when it may be separated into proper pieces. Cut moderate pieces from the shoulder to the end of the loin, and divide the head last, by severing from the neck, removing the lower jaw, cutting through the division, from the nose to the top of the skull, and laying it open. Serve dressing and sauce, or gravy with each piece.



ROAST TURKEY.



ROAST PIG.

Roast Pig.—To carve a roasted pig—which should be sent to table garnished as shown with head and ears—sever the pieces as shown in the diagram, divide the ribs and serve with plenty of sauce. The ear and jaw are favorite parts with some. If a joint is too much, separate it into smaller pieces.

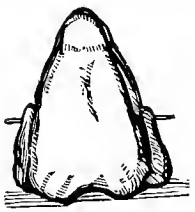
V. Carving Birds and Fowls.

SMALL birds are either divided in halves and served in halves, or served whole, as are quail, larks, etc. Larger land game is carved as are fowls.

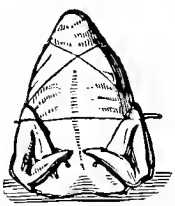
Carving Turkey.—A turkey is carved by first taking thin slices from the breast, as at A B on each side, until the whole breast is removed. Then take off the legs, dividing the thigh from the drum-stick, and if a disjointer is at hand, use it to separate the joint. Take off the wings and separate them at the joints. Serve with dressing from C, and gravy. It is not usual to separate the bones of the rack of a turkey. A boiled turkey is carved in the same manner as a roasted one, but the

trussing being different—the legs are drawn in to the body—it is somewhat more difficult.

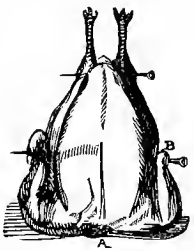
Chickens.—Barn-yard fowls are carved as is a turkey, so far as removing the joints is concerned. Then remove the merry-thought—wish-bone—by inserting the knife and passing it under the bones; raise it, and the separation is easily effected. The breast is served generally in slices, with other parts. To divide the fowl, cut through the ribs down to the vent, turn the back uppermost, put the knife in about the center, between the neck and rump, raise the lower part firmly, but not with haste, and the separation is made. Then turn the neck or rump from you, take off the side-bones, and the carving is complete. If the fowl is a capon, the breast is sliced as in a turkey. Young fowls are generally served without slicing the breast.



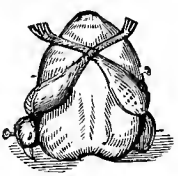
BOILED FOWL—BREAST.



BOILED FOWL—BACK.



PHEASANT.

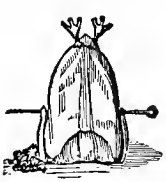


PARTRIDGE.

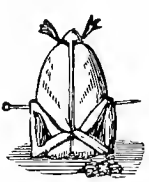
Grouse, Ducks, Pheasants.—Grouse are carved like chickens. So, also, are pheasants, but none of the breast is taken with the wings. The larger ducks are carved in the same way.

Partridges.—If the party is of gentlemen only, the partridges are carved by dividing the bird into halves, cutting down through the center, lengthwise. If the party is of ladies and gentlemen, separate the legs at the thigh, and divide the bird into three parts, leaving the leg and wing on each side together. The breast is then divided from the back, the breast either helped whole, or divided in two, and helped with any of the other parts. The cut shows the manner of trussing.

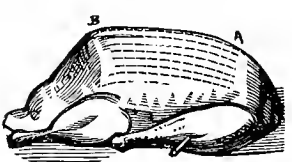
Pigeons, etc.—The breast of ducks is the choice part, and is served in slices. Teal, widgeon and other small ducks are sometimes divided into halves, and thus



PIGEON—BREAST.



PIGEON—BACK.



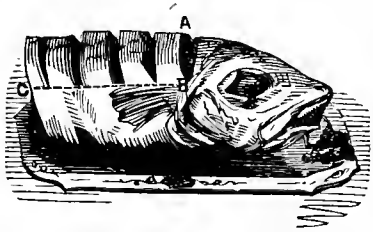
ROASTED GOOSE

served. Pigeon, woodcock, and the larger snipe, are sometimes divided into half, but generally served whole. The cuts show the manner of trussing pigeons, both breast and back view.

Geese.—In carving geese, follow with your knife the marks shown in the cut, A to B; remove the wings, and the legs also if required. The dressing is taken from the apron beyond B.

VI. Carving Fish.

All large fish are divided into slices with the fish slice. It requires more tact than knowledge. Take thin slices from the back and serve with pieces of the belly.

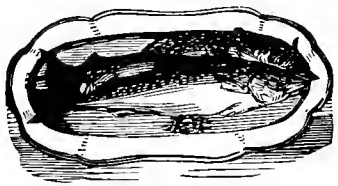


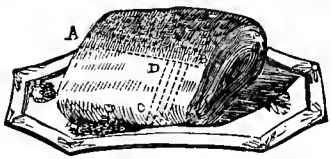
CODFISH—HEAD AND SHOULDERS.

Cod.—Cod's head and shoulders is served by taking slices across the back down to a line with the fin, serving some of the sound, which lines the back and is taken by passing the knife under the back-bone; serve also some of the liver.

Flat Fish.—Flat fish are served whole, if small. The larger flat fish are served in flat slices, serving a part of the fin with each piece. If too large to be served whole, serve the halves by taking out the back-bone. The same rule will apply to all other fish.

Serve all pan fish whole, if small enough, or cut in halves by dividing along the back-bone. Bony fish, when baked, should have the back and belly slit up, and each slice drawn gently downward, by which means less bones are served. If there is dressing, serve with the fish; also sauce.


PAN FISH.



A PIECE OF SALMON.

Salmon.—In carving a piece of salmon, take thin slices, as shown from A to B, and serve with each piece some of the belly taken in the direction from C to D. The best part is the upper or thick flesh.

VII. The Service of the Table.

Breakfast is and should be one of the pleasantest meals of the day. Here the family assemble, if not before, and courtesies and pleasant chat are interchanged over the fragrant coffee, chops and rolls. The linen should be of the cleanest, the silver bright, and the china dry and polished. The plates should be hot in winter; rolls should be hot, unless cold bread is preferred, and the dry toast just from the fire. Buttered toast should be served as soon as it is made. Let there be flowers to adorn the table at each meal, if possible. If you have an urn for hot water, place the coffee-pot and the tea-pot in front of it, the coffee cups and saucers at your right and the tea-cups at the left; the cream and hot milk at the right, the slop-basin and

milk-pitcher at the left, and the sugar-bowl handy. There should be a fruit-plate and breakfast-plate for each person.

Tea is a more simple meal, but none the less pleasant, since it closes the labors of the day. Luncheon also is a pleasant meal, because simple and lively with chat.

Dinner is the stately meal of the day, unless simply a family meal. It is then, one of the most pleasant. In fact, why should not every meal be pleasant, and without ceremony? Pleasant conversation and plenty of time at meals make digestion easy. There is no reason why a meal should be bolted because of the labors of a hurrying season. It is bad for digestion, and that is bad both for the temper and the health. The farmer, of all the laboring classes, deserves that his table should be pleasant to look at, and adorned with flowers and green things. He has it all within himself to make it so.

VIII. Some Dishes for Epicures.

We have it from the most ancient authorities that their meals were not dull. The household of Job, for instance, would seem to have been hospitable and merry, for we read: "His sons went and feasted in their houses, every one their day (birthday); and sent and called for their three sisters to eat and drink with them." The tables, however, probably were not provided with cooked peacock, feathers, tail and all. That was a whim of later and more degenerate days, even if of a higher civilization. The Romans—who were fond of the dish just spoken of and many others still more curious, as for instance a pig baked on one side and boiled on the other—fed the thrushes destined for their gourmand tables, with figs, wheat and aromatic grains. A French epicure has said that small song-birds should be eaten the last of November, for then the feeding on juniper berries gives their flesh the much-admired bitter flavor. So with us, the grouse of Pennsylvania—our "prairie hen"—is supposed to be much finer than anywhere else, from the mountain berries they feed upon.

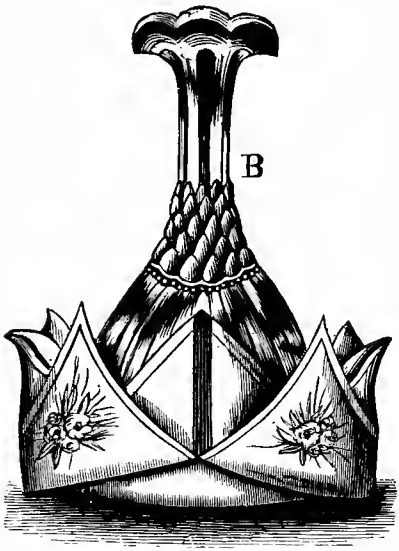
All wild birds are supposed to be more nutritious and digestible than domesticated ones, probably because they contain more fibrine and less fat. The same may be said of venison. It produces "highly stimulating chyle," hence the digestion is easy and rapid.

IX. Queer Facts about Vegetables.

Here again, it seems curious that the tables of farmers are not better supplied with what they may so easily and cheaply raise. Three great Roman names came from their vegetables. Fabius, the great general, we should call General Bean; the great orator, Cicero, was Vice-Chancellor Pea, and the house of Lentilus got the name from the lentil. Gray peas were said to have formed the principal refreshment at the circus and theater. This refreshment would rather surprise the average circus audience nowadays. Instead, we have the familiar circus lemonade, made without lemons, peanut and prize-package bawlers. With the fall of the Roman Empire vegetables went out of fashion, and with them went pretty much all civilization.

The Romans are said to have raised asparagus stems which weighed three pounds each. To match this the Jews raised radishes of a hundred pounds weight, and so hollow that a "fox and cubs might burrow therein."

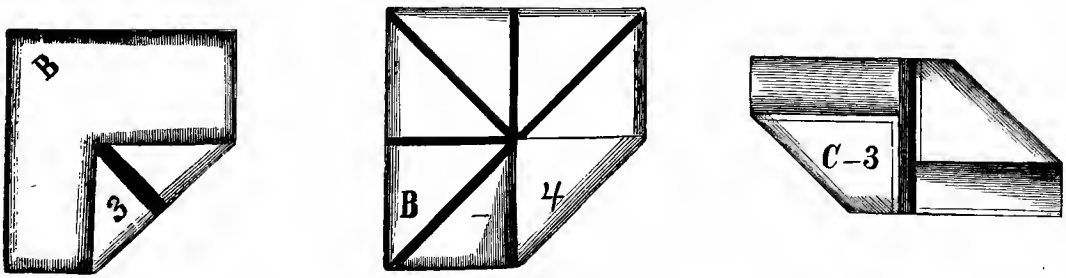
The history of cabbage is curious. The Egyptians deified it, but then they had many curious gods. They took cabbage first at their feasts. The Greeks and Romans took it as a tonic after drunkenness. Cato thought it a panacea for all the ills of man. It was thought to be a specific for paralysis. Hippocrates prescribed it boiled, with salt, for the colic, and in Athens it was thought a most excellent thing for young nursing mothers. Yet it is comparatively a short time only since cabbage became common in England. It is hardly fashionable in the United States except raw, and with oysters.



NAPKINS FOLDED ABOUT A DECANTER.

X. The Use of Napkins.

Because the great Duke of Wellington was obliged to envelop his whole chest in a napkin to prevent catching too much of the soup and other dishes in his waistcoat, is no reason why clean eaters should do so. The place for the napkin—except with gluttons, old men and infants—is on the lap. The first thing on sitting down to table is to unfold the napkin, spread it on the lap, and the last thing after dining is to lay it beside the plate or slip it in the ring if there be one. When placed in a ring they are simply folded square. There are many fancy shapes for folding, but simple styles are preferable. The cuts, B 3 and B 4, show fancy



FOLDING NAPKINS

ways of folding, the black lines marking the several folds. C 3 shows the miter fold. The decanter requires no explanation. The arrangement will be easily seen from the cut, and may be varied in many pleasing forms, to suit vases or other table ornaments.

CHAPTER XXIX.

DRESS, AND TOILET ART.

I. DRESS, ANCIENT AND MODERN.—II. THE REAL PURPOSES OF DRESS.—III. CLOTHE ACCORDING TO CIRCUMSTANCES.—IV. MENDING CLOTHES.—V. ALTERING CLOTHES.—VI. THE KIND OF CLOTHES TO WEAR.—VII. TASTE IN LADIES' DRESS.—VIII. SOMETHING ABOUT COLOR.—IX. TOILET-ROOM AND BATH.—X. GARMENTS NEXT THE SKIN.—XI. THE CARE OF CLOTHES.—XII. THE CARE OF BRUSHES AND COMBS.

I. Dress, Ancient and Modern.

IN classic Greece, and in fact among all polite ancient nations, the form of the wearer gave shape to the dress. In our days clothes too often make the figure of the person who wears them. Among the ancients, a simple piece of cloth was allowed to drape itself negligently over the form, now and then disclosing its proportions. Now it is the art of the tailor and dress-maker which makes the fashionable man or woman. The one padded and corseted, puffed out here, drawn in there; the other a mystery of cotton, whalebone, steel and bustle, beneath which the wearer "moves and has her being," sighs, languishes and breathes. In the country, indeed, fashion does not go so far. Simple taste may there find exercise. Happy is the city man or woman whose taste and wealth allow a few months of natural life in the country.

True Taste in Dress.—The highest art in dress is that which, while conforming in a measure to the prevailing fashion, exercises taste in the natural adornment of the body. It is a sad sight to see suddenly rich people in city and country in gaudy and vulgar finery; they deserve only the ridicule they meet in their attempts to ape the aristocrats abroad. The real gentleman or lady is never so dressed as to attract special attention. Hence the real art of dress, whatever the station, or however rich, may be summed up in two words: Unobtrusive simplicity. Almost equally few are the words describing the manners of the gentleman or lady. They are simply: Modesty, unassuming dignity, and self-possession.

II. The Real Purposes of Dress.

THE real purposes of dress, beyond that of satisfying the natural instinct of modesty and gratifying the universal passion for personal adornment, are to properly prevent the loss of animal heat in winter, to facilitate the escape of the animal heat in summer, and to protect the person from the extremes of the weather. The reason why it is necessary to comply measurably with the demands of fashion, is, that any one who departs too far from the general custom in dress, becomes so conspicuous as to attract that attention which every right-minded person seeks to avoid. That lady

was perfectly dressed of whom this story is told: Having visited a friend, the next day the friend was asked by a visitor (not perfect in dress or manners) what she wore. "Indeed," was the reply, "I did not notice her dress; only the charm of her manner and conversation." A delicate hint to the other, that if asked *how* she was dressed, it would not have been hard to remember.

No Warmth in Clothes.—The notion that the body receives warmth from the dress is altogether wrong. There is no actual warmth in clothing. It is simply its power of conserving or preventing the escape of the natural heat of the body that makes it seem warm. With the thermometer at seventy or eighty degrees, but little clothing is required. With the thermometer at one hundred degrees, the real science of dress is to facilitate the escape of heat by every possible means, as, for instance, a free circulation of air. The heat of the body comes from the food we eat. Hence, in the summer, heating food should be avoided. Perspiration is the principal natural means of reducing excessive heat of the body; and thus the person who works in a great heat perspires continuously and violently. If this were not so, the system would quickly give way and death ensue.

III. Clothe According to Circumstances.

It is not our purpose to write a dissertation on fashionable dress. We only propose to show something of the philosophy and economy of clothing. The good sense of every lady and gentleman will easily suggest what kind of clothes they shall wear. The pocket as well as the taste must here be consulted. But yet, it is not so much the material, as the manner in which it is made up and worn, that marks the person of refinement and sensibility—the true gentleman and lady. A person may be soiled with work that brings one in contact with dirt and grime, and yet not be offensive. Yet it is a fact, dirt does not stick so easily to some people as to others—probably for the reason that the same impulse towards cleanliness, that prompts bathing and a change of dress, immediately the work is done, prevents also undue contact with that which is offensive.

IV. Mending Clothes.

Many persons have a horror of patched clothes. If patching becomes necessary, there should be no sensitiveness upon the subject. We must clothe according to our condition in life. The opinion of the butterflies and fops who largely make up certain phases of fashionable life, is not worth a thought. It is a false presumption, that because a person has wealth, he or she looks down on those who are poor. The gentleman and lady never do. It is only "cads" and "snobs" who fear contact with those who keep the world moving. The world moves by the force of the labor that is done. It is those who mix mortar, lay brick and stone, build and finish houses, make machinery and utensils, set type and run the printing press, raise the provisions that feed the multitude—in short, the thinkers and workers of this world—who are the moving power. The mechanic and the manual laborer, as well as the

merchant, the manufacturer and the financier, are the machinery which keeps the world in motion. The merely wealthy, who spend their lives in idleness, are as moths flitting about a candle—necessary perhaps, because the money they spend helps to make a market for the products of the workers. But the soiled laborer, with patched clothes, if temperate, industrious and honest, performs a more important part in this workaday world of ours.

Some must wear mended clothes. In fact, there are few sensible persons, however rich, but do so in some degree. In making up a dress or suit, reserve some of the stuff for the mending that must surely come. If this cannot be done, then select the nearest match you can. It is no disgrace to wear a coat of as many colors as that of Joseph. It may have been the height of fashion in Jacob's time; it is not so now. But if the gentleman or lady of wealth desire not to attract attention to their dress, certainly the gentleman or lady less wealthy should not seek to attract attention by the singularity of their patching and darning.

"A stitch in time" should be the motto. How easy it is in sorting the clothes for the wash to make a memorandum of such as require mending, if you cannot remember—a button off a garment, a frayed edge or button-hole, a rent, a missing string or band, towel to be cut in half and the edges resewed. The clothes being rough dried, mend them before starching and ironing.

V. Altering Clothes.

In these days of cheap sewing machines the work of making, mending and altering clothing is much simplified. Children's clothing requires constant care. Tailoring requires considerable strength. Men's clothing is more cheaply bought ready-made than it can be made at home. The mending is not difficult.

Altering Children's Clothes.—Patches may be so neatly inserted as scarcely to show. The legs of a child's trousers may be turned by cutting off, and reversing—changing right and left—so as to scarcely show. Children's skirts may be altered to fit the constantly growing form, letting out the tucks and bands. The material for children's suits or dresses may be gotten from the partly worn clothes of the adult members of the family. Garments thus made are just as good for the little ones to play about in the fresh earth and grass, just as good to be torn by briers and brush as new ones. Children need pretty free scope at play. It is healthy; it is good for both brain and muscle. The child who never rolled in the grass, never wanted to make mud pies or haul sand on a shingle, who never soiled or made a rent in the dress, never made any mark in the world as man or woman.

VI. The Kind of Clothes to Wear.

Children are easily kept comfortable if proper care is taken in the materials and making of their clothing. That young children should be girded in tight garments is absurd. The young girl who is laced together to bring her "form into shape," with dresses of the shortest, and whose legs from the knee are covered only

with thin stockings in winter, for fashion's sake, has as foolish a mother as has the boy a father who refuses him flannel in winter, and makes him leave off his shoes and stockings in early spring, to "toughen him." That kind of fashion and that kind of toughening send a legion of children yearly into premature graves.

Dress your children comfortably, whatever the material, with light colors and thin texture in summer, and bright, warm colors and stout, close goods for winter. Keep good shoes and stockings on the feet, and light gear on the head, for it is as true now as it was in Franklin's time, that "he who keeps the feet warm and the head cool may bid defiance to the doctors." Comfortable, flexible, rather loose hats and caps, and strong, well-fitting shoes for the boys; and no tight bandaging with belts, stays and garters for the girls. Let them race and run to their hearts' content. Nature intended that all young things should do so, to develop and round them out. Let those who think that children should act as prim as the maiden of forty, take a lesson from the colts, calves and lambs. They are always at play when not feeding or resting. It is their education.

VII. Taste in Ladies' Dress.

Every lady should know what colors, and shades of color, harmonize with her hair, eyes and complexion; and what patterns will be in harmony with her form. Ladies instinctively understand this; gentlemen, as a rule, depend upon their tailors. To those ladies who are in doubt, we should say, consult your dressmaker or your milliner. However costly the material, it should be simple rather than glaring in color. Avoid strong contrasts in the colors of the dress. However fashionable a color may be, abjure it unless it is becoming to you. A fashion is as often started to hide some deformity or peculiarity in a leader of fashion, as for any other reason. Adapt new purchases as much as possible to the articles you already have, and always let them be in harmony with your height, age, station in life and complexion.

VIII. Something About Color.

The strong or primitive colors are red, yellow and blue. Yellow and red produce orange by simple union; yellow and blue produce green; red and blue make purple; orange and green, again, produce olive; orange and purple produce brown; green and purple form a slate-color. The cold colors are blue, green and purple. The warm colors are yellow, red and orange; olive, brown and slate are neutral colors. These are modified by light or shade. For instance, grass which in the bright sunshine appears almost yellow, in the shade is a cool, refreshing green. Take the three *primitive* colors, yellow, red and blue. Upon a disk of paper paint the lower half blue, the upper right-hand quarter red, and the upper left-hand quarter yellow. Fasten this upon any swift-whirling object, as a humming or peg top, and they form white. A cold or warm effect is produced by a proper combination of these colors, with reference to light. Warm effects are produced with white, yellow,

orange, red, purple, indigo and black, and their combinations. Cold effects, by white, pale yellow, yellow, green, blue, indigo and black, and their combinations.

Table of Colors.—The following table will give a definite idea of color and their various combinations. Gray is produced by a combination of white and black. The three primitive colors being yellow, red and blue, the first compounds are orange, purple and green, and the second compounds brown, slate and olive, as previously stated. A careful study of these will show that effects of color in dress and trimmings, corresponds to the exercise of the painter's art. The lady who studies the combinations most closely with relation to her own figure, complexion, and color of hair and eyes, will produce the most pleasing effect in dress.

1 is yellow,
2 is red,
3 is blue,
} Primitive colors.

4 is orange,
5 is purple,
6 is green,
} First compound.

7 is brown,
8 is slate,
9 is olive,
} Second compound.

1+4 are yellow and orange.
1+7 are yellow and brown.
1+6 are yellow and green.
1+9 are yellow and olive.
2+7 are red and brown.
2+4 are red and orange.
2+5 are red and purple
2+8 are red and slate.
3+6 are blue and green.
3+9 are blue and olive.
3+5 are blue and purple.
3+8 are blue and slate.
4+7 are orange and brown.
6+9 are green and olive.
4+8 are orange and slate.
5+8 are purple and slate.
5+9 are purple and olive.
6+7 are green and brown.
7+8 are brown and slate.
7+9 are brown and olive.
8+9 are slate and olive.

Here we have the three primitive colors, their six pure compounds, and twenty-one additional tints, or compounds, by means of the couplets. Take the three original colors, put them together, regularly, and study the effect. It will be an excellent lesson in color, besides showing what an infinity of tints may be produced.

IX. Toilet-Room and Bath.

A LADY writer insists, and very properly, that a room intended expressly for toilet purposes, is necessary to every farm-house, large or small. In cities and large towns, a room of this kind is sometimes found; but in farm-houses and country residences, its necessity is very often overlooked. And at the same time, there is no reasonable plea why it should be; for on a farm, more than anywhere else, is such an apartment an absolute necessity. When the farmer and his boys come in from the field, tired and stained with toil, would it not be refreshing to have a room where they could all repair for a comfortable wash, without waiting each for his turn at the one basin, standing outside of the door, on the bench?

Such a room need not be large. A moderate-sized room, fitted up with basins, sinks, combs, brushes, towels, hooks or racks for hats and coats, and a glass; these are sufficient for ordinary use, and will save many moments of waiting the meal, when it is ready. Such a room can be spared in a farm-house, as well as not, and should have a door outside. In this same room every working member of the family can tidy up, and do it, too, without much delay. If there is no vacant room which can be converted to such use, a portion of the wood-house or any adjacent out-building can be set aside to this purpose.

The Bath.—We have said that every house should have conveniences for providing a bath. It should be so arranged that hot or cold water may be used, even if the hot water must be carried to the bath-tub by hand. Bathing should be performed often enough so the skin may be quite free from the odor and effects of perspiration. After the bath, the body should be rubbed with a towel rough enough so the skin may glow. It is not any more necessary, however, that the human skin be harrowed up, than it is necessary that the groom tear a horse's skin to pieces by a brutal use of the curry-comb. Thus, if brushes or harsh towels are used, use them gently.

Care of the Hair.—The scalp should be thoroughly brushed every day with a brush stiff enough to reach the skin, so the dandruff may be removed. Have nothing to do with nostrums to force the hair to grow, or to remove the hair. Cleanliness is the best hair tonic; depilatories are dangerous. If your hair is thin, use false hair as little as possible. There is no more certain cause of baldness than constantly wearing masses of false hair. Dyeing the hair, also, to produce some fashionable shade, is injurious in the extreme. All hair-dyes are poisonous, and the constant growth of hair at the roots requires a constant renewal of the dye. As a rule, nature has given hair that harmonizes with the complexion and eyes. Add all the helps to nature you please, but do not attempt to interfere too decidedly with it. If a woman is unfortunate enough to have a beard, or rather, if she considers this a misfortune, depilatories will not remove it. Nothing but the patient use of the tweezers will eradicate a beard—often, even this will not succeed perfectly.

X. Garments Next the Skin.

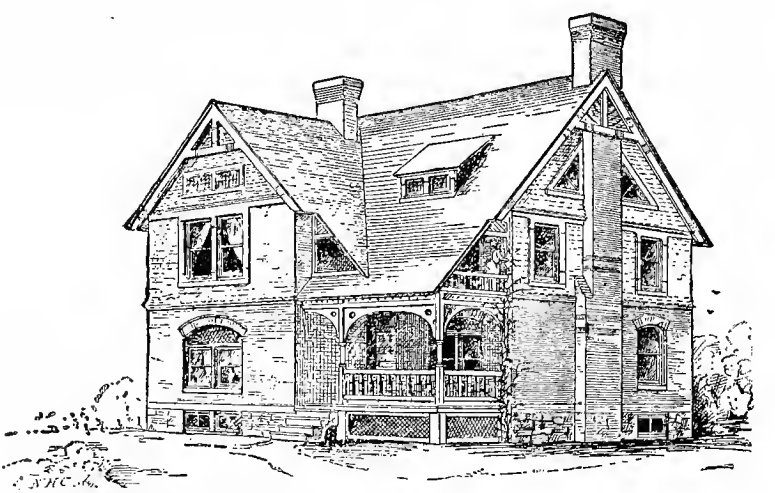
As a rule, woolen should be worn next the skin, where the object is quickly to pass off the perspiration. It is the best summer shirt, and the coolest, for working-men, but it need not be as thick as a board. Cotton increases the warmth and perspiration, and has the property of retaining discharged humors, and passing them back into the system. Wool promotes perspiration, but by its gentle friction keeps the skin healthy, without clogging the pores. Linen gives a sense of coolness, but a fictitious one; it soon becomes damp. It holds the perspired matter, and the air striking the moist surface, chills the body. The action of flannel is to excite perspiration, quite necessary to the person at work, but it passes it through the material to the outside, where it is dissipated freely. Thin soft flannel for summer, and thicker flannel for winter, should therefore be the rule.

XI. The Care of Clothes.

NEVER brush clothes when wet. They should first become perfectly dry. Then lay the material flat, and brush thoroughly the right way of the cloth. Before brushing, rub out spots of mud. Remove all hard grease with the nail or the point of a knife, then cover the place with some absorbent paper (a piece of a blotter), and run a hot iron over it; change the paper, and repeat the operation until all the grease is absorbed. If the grease has soaked in, soft soap or ox-gall, or both, should be employed to remove it. Cloth suits that have become somewhat threadbare, are restored by second-hand clothes dealers, in the following manner: The cloth is first soaked in cold water for an hour or more. It is then laid flat on a board and rubbed the way of the cloth with a teasel-brush or partly worn hatter's card. The clothes are then hung up to dry, the nap properly laid with a hard brush and dressed smooth with a hot iron.

XII. The Care of Brushes and Combs.

HAIR brushes and combs should be regularly cleaned. A solution of bicarbonate of potassia or carbonate of soda is good for cleaning brushes, and if they are rinsed in bay rum afterwards, so much the better. If not, use pure soft water. Combs may be cleaned by washing in soft water and soap. A weak solution of carbonic acid, or of sulphate of soda, is also useful for cleaning brushes; but always thoroughly dry and air them after washing. The horrors concealed in a damp, dirty hair-brush can only be revealed by the microscope, but these minute germs are a virus from which scalp diseases originate and are disseminated. Hence never use the brushes and combs common to the guests of hotels and boarding-houses. The best tonic for the hair is frequent brushing with a dry brush, and without dressing for the hair. If anything is to be used as a dressing, take a little dilute bay rum, let the hair be hand-rubbed dry, and afterwards dry brushed.



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DEPORTMENT AND SOCIETY.

CHAPTER XXX.

PHILOSOPHY AND PRECEPTS OF ETIQUETTE.

I. THE PHILOSOPHY OF ETIQUETTE.—II. ETIQUETTE AN AID TO SUCCESS.—III. WHAT IT INCULCATES.—IV. ETIQUETTE OF DINING—HOW MANY TO INVITE.—V. DINNER COSTUMES.—VI. INFORMAL DINNERS.—VII. HOW TO RECEIVE GUESTS.—VIII. AT THE TABLE.—IX. HOW TO SERVE A DINNER.—X. FAMILY DINNERS.—XI. A FEW USEFUL HINTS.—XII. TABLE USAGES; WHAT TO DO AND WHAT TO AVOID.—XIII. WINES AT FORMAL AND OFFICIAL DINNERS.—XIV. SENSIBLE HINTS FOR DINNER GIVERS.—XV. AFTER DINNER.—XVI. BREAKFAST AND SUPPER. XVII. LUNCHEON—INVITATIONS AND SERVICE.—XVIII. ETIQUETTE OF DRESS AND CONVERSATION.—XIX. THE GOLDEN RULE.—XX. THINGS TO AVOID.—XXI. CALLS.—XXII. GENERAL ETIQUETTE OF CALLS.—XXIII. EVENING CALLS.—XXIV. VISITING CARDS.—XXV. NEW YEAR'S CALLS.

I. The Philosophy of Etiquette.

THERE is a philosophy in all the requirements of good breeding, whether in the etiquette of the table, the street, the call or in the discharge of other social duties and pleasures. The requirements which polite society demands of its votaries are not mere arbitrary rules, but will be found to be invariably the result of a careful study of the greatest good and pleasure of the greatest number. Take, for instance, a very gross and marked example: etiquette requires that the food shall be borne to the mouth on the fork and never on the knife. It is, evidently, most unclean, and, therefore, disagreeable, to see a person thrust a knife into his mouth, and exceedingly trying to delicate nerves to see him in continual danger of involuntarily enlarging his mouth by an awkward slip of the knife.

If you have ever eaten next to a left-handed person at a crowded table, you need not be told of the philosophy of the rule that every one should, at least, eat "right-handed."

What is true of these is also true of all the other demands of etiquette, and he is unwise, as well as boorish, who will not adapt himself to custom in such particulars after ascertaining what the usages of good society are.

II. Etiquette an Aid to Success.

SOME pretend to think that these observances are useless, but we venture the assertion that if two persons, with equal intellects and advantages of person and society, start in life, he who conforms to the decencies of life—for reasonable etiquette is nothing more—will advance himself with double the rapidity of the one who considers etiquette a bore, picks his teeth at the table, uses his napkin as a handkerchief, and his knife when he should use his fork.

III. What it Inculcates.

Of course, foppishness is not inculcated, but strict cleanliness and perfect propriety of demeanor are, and he who enters society should be willing to pay that amount of deference to the wishes of others. He who feels it too great a bother, should wisely resolve to keep himself in strict seclusion, and not subject himself to the observation and ridicule which will most certainly be excited by singularity and awkwardness of behavior.

So true is this, that in this age of the world the plain and ordinary rules of etiquette have become a necessary part of education, and we find deportment a branch of study taught in all finishing schools.

How many have suffered almost torture from bashfulness occasioned by ignorance of what are the correct things to be done in certain contingencies, or from an awkward unfamiliarity with the requirements of custom and society. It is to relieve all such embarassments that we here condense and present in their simplest form, the rules of etiquette pertaining to every social custom; making a brief but comprehensive and complete code of the laws of society.

IV. Etiquette of Dining—How Many to Invite.

Invitations to a formal dinner are usually issued from two to three days to a couple of weeks before it is to occur, and the card of invitation should be at once answered, either by an acceptance or a "regret," couched in proper and becoming terms. We give some forms of both in their proper places.

1. The success of the dinner depends upon the cook and caterer, but the truest pleasures of it,

"The feast of reason and the flow of soul,"

depend greatly upon the tact and judgment of the host and hostess.

2. Pleasant people must be invited, and a proper number brought together—neither too many nor too few. If there is a large crowd, acquaintance progresses more slowly, and it is more difficult to select in such numbers the persons best suited to cause a feeling of genial good humor, or, as the French aptly express it, *bonhommie*.

3. On the other hand, if the party is too small, it will lack the proper element of diversity, without which it is apt to sink into monotonous insipidity.

4. From six to fifteen (never thirteen, since the superstitions of some people concerning that number should be consulted) make a party combining all of the necessary advantages.

5. In regard to the number thirteen, it may not be generally known that, until the close of the Bourbon dynasty in France, there were certain persons who made a living by acting as diners-out, to fill up any parties which from accident or other causes were found, on sitting down to the table, to consist of this unlucky number. These *trieziemes*, as they were called, were men of culture, wit and accomplishments, and were always ready at a moment's notice to make up a party to the number of fourteen, receiving therefor a stipulated wage.

V. Dinner Costumes.

1. If an invitation to a formal dinner is accepted, it is expected that the guest will appear in the regulation "full dress," which consists of black waistcoat, trowsers and coat, with white gloves and tie.

2. The coat must be of the swallow-tail pattern. White waistcoats were long worn with this costume, but the indications are that they will be discarded even in summer.

3. At a dinner party a gentleman is allowed to wear richer jewelry than would be considered correct on any other occasion. But few, however, avail themselves of this latitude, and the only essential requirement is that the costume should be clean and well brushed.

4. Patent leather boots are never proper, but very low shoes of this material and black silk socks are fashionable.

5. The costume of a lady should be elaborate, fully as much so as for a ball, and she is expected to wear her richest jewelry. The dress should be of silk, or of some thin white fabric, and fashionably made. The hair, dressed; the gloves, delicate in color and perfect in fit; and the fan, either match or contrast with the color worn.

VI. Informal Dinners.

1. A Sunday dinner, or an informal invitation, does not require full dress either for lady or gentleman; though for either, dark, neat clothing should be worn.

2. The costume of the lady should be *demi toilette*.

3. For the gentleman, a frock-coat will do well in most parts of the United States.

4. It is very important to reach the house to which you have been invited at the proper time. If you call too early, your hostess may not be ready to receive; if too late, you commit the unpardonable rudeness of causing the dinner to lose its freshness, and the other guests to wait.

5. Ten to fifteen minutes before the appointed hour is about the proper time to reach the house.

6. The very sensible rule now obtains never to wait the dinner for a single guest, so if you are the solitary exception to promptness, it should cause you no annoyance to find the rest at dinner.

VII. How to Receive Guests.

The hostess, before the arrival of the earliest, should make a last survey of dining-room and parlor to see that all is arranged in order, and then, accompanied by the grown members of her family, wait in the parlor to receive the guests.

1. The room must be neatly and tastefully arranged, well lighted, and in winter, well warmed.

2. The welcome should be pleasant and cordial, the lady advancing slightly to receive each guest as announced. A formal stiffness should be avoided, and should

either the dinner or the guests prove tardy, the defect should be atoned for by pleasant and diverting conversation, not a trace of annoyance being allowed to become visible.

3. If the dinner is ultra formal, a tray containing cards is handed around among the gentlemen, each card containing the name of a gentleman and that of the lady he is to escort in to dinner.

4. These cards are sometimes enclosed in envelopes and left on a tray in the hall, or handed to the gentlemen, by the servant, as he is announced.

5. In less formal parties the hostess or host pairs off the couples. Each guest should be introduced to those with whom he or she may be unacquainted.

VIII. At the Table.

1. On going in to the table the host leads the way with the most distinguished or eldest lady, the hostess follows last with the gentleman who is most entitled to be honored.

2. The host places his escort at his right, and this order is followed with all the guests; the ladies sitting always to the right of the gentlemen.

3. When all have reached the table, they stand at their designated places until the hostess seats herself; then the other ladies immediately follow, and their escorts then take seats.

4. There should be no observable difference in the time of the seating of the two sexes, but the lady having taken her chair, should be followed immediately by her escort.

5. In passing the various dishes, the servants begin at the lady upon the right of the host, ending with the hostess; while those serving the other side of the table begin with the gentleman seated to the right of the hostess and end with the host.

6. As soon as seated, guests remove their gloves, and lay over them their napkins.

7. The napkin, it is almost useless to say, is never to be used as a handkerchief, or tucked, as a child's bibb, into the collar of the coat or waist-coat.

8. Unless raw oysters are provided, soup is always the first course. If it is not relished, a sip or two may be taken, or it may, without any breach of etiquette, be left untasted.

9. Of soup, or of fish, which forms the second course, no one should ever take the second plate.

10. It is not necessary to wait until all are served before beginning to eat.

11. In a formal dinner all are helped by the servants, who places the portion before each.

12. Sauce should never be poured upon any article of food; if you wish it, the footman or servant helps you with a sauce-ladle.

13. Never call for any particular part of a dish, but being asked, do not hesitate to state your preference.

14. Never suffer your plate to be helped to a dish of which you do not know the nature; it is best to ask modestly and plainly what it is, as no one is supposed to be a *chef de cuisine*, and familiar with all dishes.

IX. How to Serve a Dinner.

EVERY dinner may not be grand, but no matter what its cost, it can be served in such a manner as to impress all the guests favorably. Table and room should be handsomely decorated, and if it is possible to obtain them, flowers should adorn both room and board. The glass should be brilliant, the silver and cutlery well polished, and cloth and napkins fresh and white. *Creme* or *ecru* cloths and napkins, which have began to come into favor, are used only for breakfast, luncheon or cold suppers; never at a formal dinner-table, with its broad glare of light.

Servants, Carving, etc.—1. Servants should be well trained, and everything go off smoothly, and without vexation or nervousness on the part of host or hostess.

2. The fashion denominated service *a la Russe*, but which is really of French origin, relieves the host of a very unpleasant duty; all of the carving being done by one of the servants, before the joints, roasts, etc., are brought to the table.

3. Where the *menu*, or bill of fare is in vogue, the guest is thus notified in advance what to expect, and those who have preferences are enabled to await their appearance.

Order of Dishes.—1. After soup comes the fish, then the *entrees*, or made dishes; and next comes the turkey, beef, lamb, or other *piece de resistance*. Where raw oysters are served they are placed, opened, but in one side of the shell, upon the plates before the guests enter the room, and on their removal the soup is served.

2. Game, puddings, jellies, etc., are next in order.

3. Soups are frequently placed on the table, the tureen before the lady, or, if there should be two kinds, one before the host and the other before the hostess, to serve.

4. If there are two soups, there should be two kinds of fish. If only one of each, the soup should be placed before the hostess; the fish, in its turn, before the host.

5. It is perfectly correct for the gentleman occupying the post of honor to relieve the hostess of helping the soup.

6. Side dishes should not be put upon the table, but should be handed around. After these have been removed and the plates changed, the fowls and meats are brought in, in the order mentioned.

7. Fowls are placed before the hostess, heavy meats before the host, to carve.

8. Game should be placed before the gentleman, the pudding before the lady of the house, to serve.

9. Cheese precedes the dessert, which is passed in the following order: First, ices; then fruits, etc. After which the servants leave the room.

X. Family Dinners.

1. At family dinners and chance invitations, there should be no attempt at show. The dinner is supposed to be in a great measure an impromptu affair, and nothing is more out of taste than to deluge a guest with apologies.

2. At affairs of this kind, serve to the guest or guests both soup and fish, fowl and meat.

3. In carving the fowl, give to each a piece of the white and black meats. Add to each plate dressing, and, if so requested, a small portion of the gravy.

4. The carver should stand up when carving, and should not hack up the meat into small fragments.

5. Vegetables, sauces, etc. should be passed quickly, yet quietly

6. If a clergyman is present he should be asked to say grace.

XI. A Few Useful Hints.

1. Never place together husband and wife, near relatives, or members of the same profession, as in such cases the almost invariable tendency of such neighbors is to "talk shop."

2. Always endeavor to have a nearly equal number of each sex, as these are always found to be the most pleasant parties.

3. Probably the poorest of all policies is to secure some lion or distinguished person for your party, hoping thus to make it a brilliant affair. Either your lion is talkative, thus boring and silencing the other guests, or he is moody, sullen and isolated in his grandeur, when he is sure to cast a gloom over all the others. In either case the dinner proves a failure.

4. Never permit wrangling, argument or heated discussion.

5. All politics and religion should be tabooed subjects, and if the guest should so far forget himself as to give way to contention, the host or hostess can, by the exhibition of a little tact and judgment, lead him off, by degrees, from his hobby, by dextrously asking his opinion of some other matter, or by engaging him on a different topic, thus allowing him time to cool off and see his blunder.

6. Neither host nor guest should look vexed or nervous at any blunder of the servants. Above all things, neither can afford to rebuke or criticise them.

7. Be punctual, not only in arriving, but also in being ready to rise with the other guests, and do not prolong your leave-taking unreasonably.

XII. Table Usages—What to Do and What to Avoid.

1. Having removed your gloves, if it is a formal dinner party and you have them on, and taken your napkin, sit perfectly erect and moderately close to the table.

2. The posture should not be stiff and constrained, but easy and natural, and should be maintained until you are served and begin eating.

3. When eating soup, hold a piece of bread in your left hand and your spoon in your right, and sip noiselessly from the side of the spoon near the end.

4. *Never put the point of the spoon into your mouth.*

5. Do not cut your food into bits ready for eating, as if you had but a limited time in which to eat, but cut off what you desire at the time and carry it to your mouth with your fork.

6. Never use a knife, *under any circumstances*, to convey food to the mouth. This is perhaps the most quickly noticeable, as well as the most disgusting, of all table blunders.

7. Remember that the napkin is not intended as a handkerchief, nor the handkerchief as a napkin.

8. No well-bred person will ever pick his teeth at the table; it would be fully as cleanly and decent to trim and clean the finger-nails

9. Neither will he use his handkerchief at the table, except in the most modest way and without the slightest noise.

10. While it is not necessary for any one to wait until others are helped, there should not be the slightest haste or awkwardness in eating.

11. Bread must neither be bitten nor cut; it should be broken.

12. At breakfast, or where such are provided, never drink from your saucer; wait until your tea, coffee, or chocolate, is cold enough to be taken from the cup. Never sip it from your spoon.

13. Some very eccentric persons raise the cup in the saucer by taking hold of the latter, while others bend down to the table and sip from the cup without raising it. These may be classed with those persons who use the napkin as a handkerchief, pick their teeth at the table and eat with their knives, and who sin through excessive ignorance of good breeding.

14. Place, at breakfast, your egg in the egg-cup small end downward, chip off a portion of the shell and season and eat by scooping from the shell.

15. Never hesitate about taking the last piece of anything passed to you; it is a poor compliment to your host to suppose he has not made ample provision.

16. Only among the Hottentots and Bushmen is smacking the lips, and making other unseemly noises while eating, considered correct.

17. Wine should be sipped slowly, not swallowed at a single draught.

18. Toasts and healths are out of fashion.

19. Hold the glass by the stem, not the bowl.

20. Port and sherry, not port wine and sherry wine, are correct terms in speaking of these beverages.

21. Vegetables should be passed and taken singly—two kinds should never appear on the waiter at once, though the plate may be helped to the two kinds which may accompany each course.

22. Plates should be changed after each meat and pastry.

23. Pork never figures among the dinner dishes.

24. Cut the meat upon your plate as cleanly as possible from the bones, but never hold the latter in your fingers to eat from.

25. Never use your own knife or fork to help yourself to butter, or to any dish that may be passed or placed near you.

26. A plate should never be overloaded.

27. Never play with knife, fork, spoon, glass or food, nor move about in your seat.

28. Never appear to be making a selection of any food passed to you—take the first that comes to hand.

29. Never talk while the mouth is full, and at no time monopolize the conversation; remember good listeners are always appreciated—never laugh nor talk loudly.

30. Never ask to be helped a second time to any dish; if it is passed to you unsolicited, you may help yourself.

31. Never tilt your chair, slouch around in it, nor lean your elbows on the table.

32. Never tilt plate, glass, nor dish, to drain the last morsel.

33. Do not thank, and above all things do not, as some would-be fashionables sometimes do, apologize to the waiters for troubling them—they are paid for their service and are merely performing their duties, for which no man expects thanks.

XIII. Wines at Formal and Official Dinners.

At a formal dinner wine is deemed necessary with each course. The best plan is to place upon the table, between each pair of guests, "caraffes," or open decanters of white glass, filled with the mild red wine, which is always the one most used. At each plate four or five wineglasses, of different shapes and sizes, are placed; for each wine has both bottles and glasses appropriate to it alone. With the raw oysters the servant fills the glasses with chablis, or other white wine. After the soup, sherry is served; with the fish, the white wine again; with the meats, champagne, or other sparkling white wine. After the meats and pastry a higher grade of claret (red wine from Bordeaux), Burgundy, port, or a liqueur may be given.

Red Wine Served Warm.—All red wines must be served warm; say as warm, or a little warmer, than the room in which you sit. Cold red wine has no flavor and is a barbarism. It is better to have it too warm than too cold, and if there is any danger of this, place the bottles in a tub of lukewarm water. White wine must be served cold; sparkling wines, very cold indeed. Never put ice in a wineglass; it is simply ridiculous, spoils the flavor of the wine, looks awkward, and shows want of knowlege of the world.

These Occasions Rare.—What has been said about the variety of wines applies only to formal dinners, in houses where the host is rich, and the servants can be relied upon to carry out a formal dinner without making it a burlesque. Such houses are rare in America, and the occasions rarer, except for people whose official position calls for this class of entertainment.

Native Wines.—There are now made in this country many wholesome wines. The use of these, by people accustomed to drink wine, not only helps to digest the food, but destroys the desire for strong spirits; a daily wine-drinker seldom cares for

whiskey. A good native red-wine, which should be had at a cost of not more than twenty to thirty-five cents per quart, is thought by many to be an acquisition to the family dinner table, both in helping digestion and in promoting temperance among the growing members of the family, by destroying the taste for strong drink.

XIV. Sensible Hints to Dinner-Givers.

If you ask friends to dine, do not try to provide anything very different from your own daily meal. If you do, mistakes will be made and the dinner be stiff. Have it of good material and well cooked, in ways well understood by you and your servant.

1. Never mix the courses. Let your soup be taken away before anything else is brought. If you have fish, the plates, knives and forks must be changed before the meats.

2. Never put a number of articles of food in the same plate. One vegetable, or, at the most, two, may be served.

3. Never put a number of discordant messes before a guest. A heaped-up plate and half a dozen little plates or saucers full of varied viands placed before one at the same time are nauseating and vulgar

4. Let your dinner be simple unless your servants are trained to serve elaborate courses, and can do so without a fault.

5. A good soup, a well-cooked and well served joint of meat, a fowl, and some fruit or cheese, with a bottle of good, sound, native red wine is far better than an attempt at a dinner in many courses, unless the latter is served and managed by an expert.

6. Never hire waiters for a dinner. Never borrow finery for your table. Both are vulgar shows. Serve what you have as well as you can.

7. Try to have your table service good every day. It costs nothing but a little time and that is well spent. Then, when you invite a friend, it will be much easier to have a dinner successful. You cannot dine every day in your shirt-sleeves, eat with your knife, and have your dinner served as if to fill a swill-barrel, and then, on occasions, be fine. Something will betray the daily custom.

XV. After Dinner.

1. In English society, when the dinner is over, it is usual, at a signal from the hostess, for the ladies to rise and retire to the drawing-room, while the gentlemen remain to indulge in wine, politics, etc.

2. This habit, which has the advantage of giving to the sexes half an hour's time between a long and heavy dinner and the evening's entertainment, has never become popular in America, where the custom is for all to rise together, and adjourn to the drawing-room.

3. A cup of tea or coffee is handed around, after which the conversation becomes

general until the time for leave-taking. Music is appropriate and pleasant during this time.

4. Each guest should remain two or three hours after dinner.

5. Within a week after attending a party of this kind, each guest should make a call upon his hostess; to delay it beyond two weeks is inexcusable.

XVI. Breakfast and Supper.

Customs of Different Countries.—Breakfast is not so often made a meal of ceremony and invitation in America as in England; owing to the later hours which prevail in the latter country. On the Continent, especially in France and the southern countries of Europe, "breakfast" is a substantial meal of meat, wine, etc., taken at from eleven to twelve.

Do not therefore suppose the people are late risers; the custom is to take simply a cup of coffee and a bit of bread on rising, and to breakfast four or five hours afterwards. Many persons in the large cities, such as the brokers and others, often finish the usual day's work in this time.

Dinner, which differs in French households from breakfast more in having soup than in any other particular, is generally eaten at six, and is over in time to go to the theatre at eight. Parties begin in Paris at about midnight, or after the opera, and the doors of many of the large public balls open at that witching hour.

Many who rise early, take a nap after the breakfast, and, in Spain, this is done by all classes; shops are closed and the streets deserted for a couple of hours for the "siesta"—but then the Spaniard begins his work before day.

In England, family breakfasts are generally of cold meats, and the dinner comes at eight in the evening, the ladies having a cup of tea in the afternoon, at about five o'clock.

In the cold countries of the North, especially among the Scandinavians, more meals are taken—often as many as five, at which meat is served—and these do not correspond to our meals or those of Southern Europeans, enough even to bear the same names.

Indeed, the hours for eating must be regulated by the hours of employment. If one is in the whirl of fashionable life of a great city, and nightly out until four or five o'clock in the morning, the heavy meal of the day must come late, and a light supper at midnight becomes a necessity. If you are a hard-working farmer, living in the country and going to bed between nine and ten, the meal hours must correspond.

We often read of great changes in the dinner hour; that Henry the Eighth "dined" at ten in the morning. So he did. But until very modern times the heavy meal at close of day was called supper; they eat it in England to-day at nearly the same hour, and call it dinner. "What's in a name?"

Supper Parties.—Suppers are now given at balls and parties, after the opera, etc., and it is rare to invite a guest to supper alone. An invitation to a dancing or card party is generally understood to include a supper of some kind, although it is

never mentioned. Such terms as "an oyster supper," "a champagne supper," etc., are never heard among decent people. Oysters and champagne may be given, but attention is not called to the fact any more than one would ask a guest to "a meat and claret dinner" when these were to be given. In fact, the terms mentioned should be restricted to the vulgar haunters of bars and billiard rooms.

Common Sense Hours.—Meals should be timed by common sense. It is probably more healthful to take a rather light breakfast, which, in a malarious country, should always include coffee. At noon a more substantial meal is in order, but as, in this country, several hours of hard work are to follow, it should not be too heavy, and a quarter or half an hour's rest after it is time well spent.

The dyspepsia so common in this country comes from taking, as a habit, more food than is necessary, and then working with head or body immediately afterwards. Digestion requires repose and most people eat far more than nature calls for.

The best time for a heavy dinner is after the hard work of the day is over and a couple or more of hours can be given to comfortable rest, reading, conversation or light amusement. Eat slowly, not too much at any one meal, take small pieces which can be easily masticated, and do not go directly from the table to violent exercise or severe brain work. Make your dinner (or evening meal, by whatever name you choose to call it,) a pleasant, social affair, which tempts you to linger over it; not a place to bolt, in haste, a certain amount of unmasticated food, and then fly from. Cultivate the beauties and the social aspects of the meal daily, and it will prove not only a delight, but a source of health as well as of civilization. Then your dinner parties to strangers will need only a little more care than the daily event, not a contrast which upsets the household.

XVII. Luncheon—Invitations and Service.

1. This is a strictly orthodox affair, and to provide a suitable luncheon is almost as great a test of one's catering powers as to triumph in a dinner. It is true that it is usually considered only a light repast, made up of elegant little trifles, but amongst fashionable people, the table is often dressed and garlanded as if for a ceremonious dinner, and a great variety of dishes are served.

To this affair, invitations are sent out, which may be autographic, or the visiting card, with date and hour added, will answer, thus:

Mrs. John Smythe.

Luncheon at 12½ Wednesday, Oct. 9th, '83.

How to Serve.—Some have the luncheon brought to the table in courses, but this adds a stiffness and formality not to be desired. The most pleasant way is to have the dishes upon the table, and to dispense with the aid of servants.

The luncheon at a bridal party is usually more formal; on such occasions it is customary to darken the room and light the gas or wax candles, by whose aid the feast is eaten.

Boquets presented to each guest with their napkin, and vases containing rich but not gaudy flowers are a great help to this meal.

The dress for this occasion is, of course, a street costume, but this should be fresh and elegant. The observances at luncheon are not rigidly formal, and, in fact, when well managed, this is one of the most delightfully pleasant and informal of all social meetings.

XVIII. Etiquette of Dress and Conversation.

1. CHESTERFIELD, accounting for the benefits that accrue from a polite demeanor rightly said, that but few possessed or were judges of science, art and grand achievements, but that all understand and appreciate grace, civility and politeness.

2. To be ignorant of the customs and usages of society will cause one to become constrained and bashful, and blunders and awkwardness are the result.

3. All this may easily be avoided by the study and acquirement of the few rules necessary to our guidance through all the shoals, rocks and quicksands of ignorance, awkwardness and ill-breeding. This being the case, is it not worth our while to make ourselves familiar with the canons of polite society, since it is with that class, if any, that we should desire to mingle.

XIX. The Golden Rule.

TRUE politeness is merely the practical observance, in small matters, of the "golden rule:" Not to offend the tastes of another; not to annoy him; not to place self before our neighbor, are the bases of all etiquette.

2. State your opinions plainly and mildly. Never talk loudly, nor make broad sweeping assertions.

3. Never offer to back up an opinion with a bet. Of course no gentleman will be guilty of the rudeness of an oath.

4. Always show a deference to age.

5. Never contradict any one flatly; always beg leave, smilingly, not sarcastically, to differ with them.

6. Never anticipate a slight, nor be ever ready to take one.

7. Above all, never give way to abusive argument or a quarrel.

8. Loud laughter and slang phrases are the wit and humor of the jockey and the clown. No lady or gentleman can afford to use them.

XX. Things to Avoid.

1. THE most despicable figure in society is that of the coarse, purse-proud man or woman, who depends solely upon money for standing and consideration. Next to these, if not in the same rank, is the vulgar creature who knows everything.

2. Never volunteer an opinion, nor try to monopolize the conversation.

3. It is not necessary to be foppish in order to be neat. The fop is as far at one extreme as the slouch is at the other.

4. Dress quietly, but let the material be rich; never dress loudly, and avoid much jewelry.

5. Never wear plated ornaments nor imitation gems.

6. Never whisper in company, nor attempt to monopolize the attention of a person.

7. Abstruse subjects, professional topics, religion and politics should be avoided. "The shop," as the English designate business affairs, should never enter into social conversation.

8. Indulge but seldom in quotation; never in inuendo, insinuation or punning.

9. Avoid all satire and sneering—the devil is painted always with a sneer upon his lips.

10. Never flatter, nor volunteer advice.

11. Never talk scandal.

12. Never laugh at your own jokes.

13. Never correct an error, misquotation nor other mistake of any one.

14. Never interrupt a conversation without good cause, and always apologize for so doing.

15. To inveigh against religion, or the nationality or sentiments of any one, is in the very worst of taste.

16. Sit or stand at your ease; avoid lolling, hitching about, playing with your chain or other part of your clothing.

17. Be cool, quiet and collected; avoid haste and worry.

18. The drawing-room comedian is the silliest of the silly. Buffoonery should be left to professional clowns.

19. Never exaggerate nor use highly-colored adjectives.

20. Never attempt to "show off."

21. Never bring in such sentences as "When I was in Rome," or "One day in Paris," etc.

22. Never make yourself the hero of the adventures you relate. It is homely but wise advice never to "blow your own bugle."

23. If your opinion is asked on some subject with which you are familiar, give it modestly, not as though it were infallible.

24. The practical joke is both low and cruel; no gentleman or lady would think of indulging in one.

25. Never use any foreign language, not understood by the company, unless there should be some one of that nation present who does not understand English.

26. Never, as it is termed, "take the word out of any one's mouth." Be patient, and in due time, no doubt, he who is speaking will find the word or phrase for which he is seeking.

27. Never utter a remark that you think may offend any other of the company.

28. Avoid all profanity and coarse language.

29. Avoid appealing to others to prove your assertions.

XXI. Calls.

1. Modern fashion declares a call made between noon and five o'clock, a morning call, though, in some cities, calls are still made as early as eleven o'clock.

2. In extreme cases, however, strict formality is not adhered to.

3. A formal call should not exceed fifteen or twenty minutes. These are always morning calls.

4. Evening calls are neither so short nor so formal.

5. A gentleman is expected to make a call: 1st. The day after escorting a lady to an entertainment—the call being to inquire after her health. 2d. When congratulations and condolences should be tendered, as after a marriage or a death. 3d. When he desires acknowledging hospitalities received elsewhere. 4th. When he desires to hand letters of introduction he may have received. 5th. Within a week after receiving an invitation to a house, even though it was not accepted. 6th. When a friend has returned from a long absence. 7th. When he desires to acknowledge any courtesy.

XXII. General Etiquette of Calls.

1. The gentleman retains his hat and gloves in his hand, during his call, which must be brief.

2. A friend should never be introduced without previous permission.

3. Ladies making a morning call, generally keep on their gloves, and also retain their parasols.

4. When callers retire, the hostess rings for a servant to see that they are attended to the door.

5. A hostess may retain any fancy work she may be engaged upon, but of course anything heavy is out of the question.

6. The callers should always be provided with cards, which should be sent up to insure accuracy in the name, and also to leave in case the lady of the house should not be at home.

7. When retiring after a call, do so in a gentle, graceful manner, not abruptly upon the entrance of other callers.

XXIII. Evening Calls.

1. An evening call should under no circumstances be made later than nine o'clock, and should not, under ordinary circumstances, exceed an hour.

2. If a gentleman's first call, he will retain hat and gloves. Intimate friends only should exceed an hours' stay.

3. On the second call, guests lay aside their hats and gloves on the invitation of the hostess; when, if solicited, they may spend the evening.

4. Calls should be returned within a week, especially if made by a stranger.

5. Those who settle in a new locality expect the first calls, which must be made as soon as their house is supposed to be in order.

6. On mere ceremonial calls, the lady usually leaves her own and husband's cards.

7. "Not at home" is the usual excuse alleged when it is inconvenient to receive a call.

8. A guest admitted must be seen, no matter how inconvenient.

9. An informal caller should not be detained while the hostess dons an elaborate toilet; they should be received in a morning dress.

10. No call should be so made as to come in conflict with any meal-hour of the person called on.

11. All customs bow not only to "great kings." but also to the visitor from a distance, who may not have the time to consult all of the ceremonies in calls, etc.

12. If any acquaintance has a visiting friend, you should call, and it is the duty of the acquaintance and friend to return the call.

13. Only during long protracted illness, may lady friends visit a gentleman.

14. On recovering from a spell of sickness, all calls that have been made should be returned. Leaving your card will answer.

15. After attending any entertainment at a house, leave your card there within a week. If unable to attend, call earlier to express regrets.

16. Immediately on hearing of a bereavement, leave your card, and call within a week.

17. A gentleman is received, by the hostess slightly rising and bowing; a lady, by her rising and advancing towards her.

18. When a lady retires, if there be no other guests, the hostess should attend her to the door.

19. If others are present, she may only be able to rise and bid her adieu.

20. A gentleman receives his friend by meeting him at the door, cordially shaking his hand, and assisting him with his overcoat, hat, etc.

21. During visits, strictly of ceremony, the gloves are not removed.

22. Be easy and natural while calling. Do not fidget, nor hitch about on your chair.

23. While waiting for the hostess, never try the piano, examine the cards, pictures, etc. Such curiosity is contemptible.

24. In leaving, make no excuse, such as: "Well, I must go." "What a time I've stayed," etc. Merely rise gracefully, say "good-bye," "good evening," or "good day," and quietly withdraw.

XXIV. Visiting Cards.

1. The styles in these are legion. They should bear no titles except such as are intended to make them descriptive. "Miss," "Mrs.," "The Misses," are of course permissible; but "Prof.," "Hon.," "Esq.," are tabooed. It is even doubtful if a physician should use the "Dr.," or the "M. D.," on a visiting card bearing his name and initials.

2. Army and naval officers in service are allowed their titles on their cards, as Capt., etc.; though it is better to have only the name and the initials, "U. S. A.," or "U. S. N.," below the name.

3. The eldest girl of a family is "Miss Jones," "Miss Brown," or whatever the name may be; the others are called by their Christian names, with this title prefixed, as "Miss Mary," "Miss Bella," etc.

4. It is correct, when several sisters use a single card, to use "The Misses Holcomb," "The Misses Dye," etc.

XXV. New Year's Calls.

1. ARE generally made by two, or even more gentlemen together, and it is the occasion for renewing their acquaintance with lady friends.

2. Cards with emblematic designs, and "Happy New Year," etc., are left.

3. These calls should be very short.

4. Refreshments are almost invariably offered, but may be accepted or not.

5. Of course no gentleman will suffer himself to become intoxicated upon such an occasion.

6. Overcoats, gloves and hats should be removed in the hall, where a servant should be in waiting to assist the caller.

7. It is usual in city circles to send the card from the hall to the drawing-room, and to follow it after removing wraps.

8. Many ladies receive with friends either at their own homes or at those of their friends.

9 When receiving away from home, notification should be given.

10. Cards must be left with every lady receiving.

11. A gentleman introduced on this occasion is not privileged to call again without special invitation.

12. A New Year's call may be made as early as ten A. M., but never later than nine P. M.

13. The two or three days succeeding the New Year, ladies devote to calling among themselves, and hence they are often called "ladies' days."

14. For receiving calls, halls and rooms should be warm, and the reception room decorated. These rooms are usually darkened, and the gas lit.

CHAPTER XXXI.

ETIQUETTE OF THE STREET, BALL, CHURCH, ETC.

I. STREET DEPORTMENT.—II. GENERAL RULES OF STREET DEPORTMENT.—III. SPECIAL RULES OF STREET DEPORTMENT.—IV. ETIQUETTE OF INTRODUCTIONS.—V. SALUTATIONS.—VI. RIDING AND DRIVING.—VII. BALL AND PARTY ETIQUETTE.—VIII. THE SUPPER, DRESSING ROOMS, ETC. IX. SOME GENERAL RULES OF PARTY ETIQUETTE.—X. EVENING PARTIES—THE CONVERSAZIONE. XI. CONCERTS, THEATRICALS, ETC.—XII. PARLOR LECTURES.—XIII. CHURCH ETIQUETTE.—XIV. ETIQUETTE OF VISITS.—XV. RULES FOR GENERAL GUIDANCE —XVI. ETIQUETTE OF THE FUNERAL.—XVII. ETIQUETTE OF THE CHRISTENING—GOD-FATHER AND GOD-MOTHER—PRESENTS, ETC.

I. Street Deportment.

THE first recognition should come from the lady.

2. Always raise the hat with the hand farthest from the person saluted.

3. Merely touch or but slightly raise the hat to a gentleman friend, unless of high rank, advanced years, a clergyman, a person in some manner distinguished, or accompanied by a lady.

4. A gentleman should never stop a lady in the street, though a lady may venture to stop a gentleman.

5. A gentleman should always carry a lady's packages and bundles, even the smallest, but should never volunteer to carry her parasol

6. He should never smoke while escorting a lady or speaking to one.

7. Gentlemen friends meeting should slightly raise the hat with the left hand, while the right hand is extended and shaken.

8. In shaking hands it is boorish to hold the hand for any length of time.

9. To give a violent jerk to the arm or to violently wring another's hand is very rude.

10. Only a dude or simpleton extends two fingers to be shaken.

11. Always give to those feebler, or more aged than yourself, or those of exalted position, the inner side of the walk.

12. Always accommodate your gait to that of a lady or an aged or infirm person.

13. Do not rush violently or swing the arms and body ungracefully in walking.

II. General Rules of Street Deportment.

1. A LADY is not expected to recognize a friend across a street.

2. Neither ladies nor gentlemen should stare about them or indulge in loud talk or laughter on the street or in a public conveyance.

3. Never call to a person across a street.

4. Never turn and look after a person. If you must see them again, it is better to turn back and go in the direction they are going.

5. No lady ever was, nor ever could be, guilty of the small and contemptible meanness of sneering at the dress of another, or of turning around to gaze superciliously at it, nor make uncomplimentary remarks about it. Only a fishwoman or a *parvenue* can condescend to such a thing.

6. Do not eat in the street; it can never be done gracefully.

7. Never nod to a person in a store; if you wish to speak to them, go into the store.

8. When accosted by a lady in the street, never show signs of impatience; let her intimate the termination of the interview by a slight bow.

9. Never attempt to force your way with a lady through a crowd. If politely requested, the throng will always make way.

10. Always introduce any friend who may be with you when stopped on the street. If spoken to and stopped by a lady, all of the party of gentlemen with whom you are walking should pause and raise their hats, and the one with whom you are side by side should be introduced.

11. Gentlemen should always uncover to ladies when spoken to on the street.

III. Special Rules of Street Deportment.

1. Never call a friend out from a party he may be with for a long talk. If necessary to talk with him, apologize to the others, and make your interview brief.

2. Never discuss private or personal matters in a crowd or on the street.

3. Any gentleman may offer a lady his umbrella in a storm, but if a stranger it should be pleasantly yet firmly declined. If an acquaintance, it may be accepted, but should be promptly returned.

4. In a 'bus or street car, a lady's fare should be passed. Most gentlemen will give their seats to ladies unable to obtain one, but no lady will accept without thanking the donor, who should bow in return.

5. Any stranger may assist a lady, an old person, or an invalid, who is in difficulties. This assistance is repaid with thanks, and is no basis for acquaintance.

6. If the way is clear, allow the lady to precede you; if any difficulty or danger is in the way, the gentleman should take the lead.

7. No gentleman after rendering assistance to a strange lady, will attempt to force his acquaintance upon her.

IV. Etiquette of Introduction.

1. Never introduce persons unless there is a mutual desire on their part for an acquaintance.

2. Never presume to advise an introduction by saying "you ought to know him or her," "I know you'd like each other," etc. This is silly and presumptuous.

3. Gentlemen are always introduced to ladies, and inferiors to superiors

4. If gentlemen or ladies are of equal rank, introduce the younger to the older.

5. "Mr. Smith, permit me to introduce to you my friend, Mr. Jones;" "Mr. Brown, allow me to present to you Mr. Johnson," are simple but sufficient formula for the introduction. After this formula is gone through with, the names are pronounced in a lower tone in a reversed order.

6. When introducing anyone to a lady, your bow should show more deference than in presenting a friend to a gentleman.

7. In introducing a number, as at a reception, it is only necessary to call the most honored name first, and join the others together as: "Allow me to present Mr. Smith, Mr. Jones, Mr. Brown, Mr. Johnson," at the same time indicating each with a slight bow. Pronounce names clearly to avoid mistakes.

8. Every introduction does not entitle one to a continuance of the acquaintance so formed. If either party desires, the acquaintance may be dropped.

9. Where the French fashion prevails, you are at liberty to address, without an introduction, any person you may meet socially at the house of an acquaintance. Being there is a sufficient guarantee of the respectability of each.

10. The slightest intimation from a lady that an introduction is not desirable, should suffice, as an explanation might prove embarrassing.

11. Ladies are given the privilege of dropping ball acquaintances, or those formed on any festive occasion.

12. It is permissible, in introducing a celebrity, to mention his distinction, as "Mr. Lowery, the artist."

13. You may drop acquaintances made in calls, unless the person should be a visitor to your friend from some other place, in which case he or she must be treated courteously during the stay.

14. A guest should be introduced to all callers.

15. A person should always be introduced by title as "Dr. Blank."

16. Two friends with different parties may stop for a short time and converse without introducing the other members of the company. Should any one be introduced, under such circumstances, recognition is not afterward obligatory.

17. If in the house of an acquaintance you are introduced to a person with whom you are at enmity, acknowledge the presentation courteously, but with reserve, as though an utter stranger.

18. Promiscuous introductions in large assemblies are not correct. Guests may introduce each other in large parties; in small ones it is the privilege of the host and hostess.

19. A married lady may shake hands with a gentleman when introduced, but a single lady should not.

20. No lady should dance with a gentleman to whom she has not been introduced.

21. Never introduce disagreeable or disreputable persons to any one.

22. Always raise your hat when introduced on the street.

23. You are entitled to call upon the President of the United States or the Governor of your own State at any public reception. In this case hand your card to the master of ceremonies. For a private interview it would be better to obtain the aid of some official, as Representative or Senator.

24. In calling upon the Governor of any State but your own, it would be best to carry letters from some well-known person.

25. In order to be presented to the Queen, in England, or at the court of other European sovereigns, it would be necessary to obtain the aid and advice of the resident Minister from the United States, at that court, who will give proper credentials and also inform you of the ceremonies and requirements necessary.

V. Salutation.

1. Gentlemen friends, meeting, bow and shake hands. A married lady may shake hands with a gentleman, or an old gentleman with a young lady.

2. In shaking hands do not embarrass yourself and others by waiting to draw off your glove; merely ask to be excused for not removing it. Never receive your friends in your own house with your gloves on.

3. If a lady gives no sign of recognition, a gentleman must pass without salutation.

4. Return the bow of any respectable person, male or female, whether acquainted or not, unless you know it to be some one seeking to force an acquaintance.

5. Ladies rarely find it necessary to stop a gentleman on the street; gentlemen never presume to stop a lady thus.

6. A young unmarried lady can have no pretext for speaking to any gentleman on the street, unless it be a near relative. A bow is sufficient for other acquaintances.

7. In making a bow, or lifting the hat, there should be an easy, graceful motion; only the dude, or the cad, affects angularity, and jerks off the hat with a rapid downward motion, similar to that of an organ-grinder's monkey.

8. A lady is required, in her own house, to extend her right hand to all guests.

9. On horseback, the lady bows but slightly to friends; the gentleman, holding reins and whip in the left hand, must raise his hat to ladies, and also, slightly, to gentlemen friends.

10. The gentleman precedes the lady going up stairs; the lady descends first.

11. In entering a room, a gentleman must carry his gloves, hat, etc., in his left hand, that his right may be free to offer to his friends.

12. Boisterous merriment, coarse conversation, loud talk and laughter, argument, anger and eccentricity, should be left to grooms and stable boys.

VI. Riding and Driving.

In riding, we will suppose both lady and cavalier to be familiar with the exercise.

1. In this case, having an appointment to ride with a lady, the first care of the gentleman must be to see her safely mounted. It is usual to have the lady's horse sent by a groom some minutes before the appearance of the escort.

2. In mounting, the groom should stand at the head of the lady's horse; the escort at his shoulder, while we will suppose the lady at the left side of the animal, with her skirt held by her left hand, her right holding to the pommel of the saddle.

3. The escort stoops and holds out his left hand, in which the lady places her foot, and springs and is lifted to the saddle.

4. When the foot has been placed in the stirrup, her robe properly arranged and her seat firmly assured, the gentleman must lose no time in mounting, and then they start.

5. You ride on the lady's right side, never touching her rein, unless requested to curb her horse.

6. Accommodate the gait of your horse to that of hers. Be vigilant that no accident occurs.

7. In dismounting, the lady sees that her skirts are not held by the pommel of her saddle, and giving her left hand to the gentleman (who takes it in his right), places her foot in his left hand, and is gently assisted to the ground.

8. In the carriage, those most honored ride with their faces toward the horses; seats with back to the horses are for the less distinguished, the younger and servants.

9. Ladies enter first, but gentlemen leave the vehicle first.

10. In assisting ladies to enter or dismount, be careful that their dresses do not become soiled by the wheels, steps, etc. The place of the footman is to open and close doors, but not to assist the ladies.

11. Always drive close to the sidewalk, and then "cut" or turn the front wheels, so that there may be a larger space for ingress and egress.

12. In America, the driver sits to the right, and vehicles also turn to this direction to avoid others.

13. It is not only silly, but a breach of etiquette for a lady, when frightened, to grasp the arm of a gentleman driving.

VII. Ball and Party Etiquette.

1. For a ball or a ceremonious party, cards should be issued from ten days to three weeks in advance. If it is to be a large or brilliant affair, three weeks would be best.

2. Do not overcrowd your rooms, especially at a ball, and have as few "wall-flowers," or guests who do not dance, as possible.

3. The ball-room should be well lighted, but not too warm. The floor should be well waxed, or, when it is an impromptu affair, the carpets should be smoothly covered with sail-cloth or canvas.

4. The rooms should be tastefully ornamented. Flowers, foliage, plants, etc., being always in order. The music should be slightly elevated, and, if possible, handsomely screened off from the body of the room.

5. For a ball of any pretensions, there should be a programme of dances, so that the ladies may keep a list of their engagements.

6. The music, even in the most hastily gotten-up affairs, should never consist of the piano alone. A violin, cornet, or other instrument, at least, should be added.

7. In number, there should be at least eighteen dances, and never more than twenty-four.

8. There should always be a supper, or refreshments of some kind.

9. The pleasures of the evening usually begin with a lively march; then a quadrille, waltz, etc.

VIII. The Supper, Dressing-Rooms, etc.

1. The supper is usually eaten standing, and ices are generally to be had, even after the supper is over.

2. Good beef tea, made strong, is admirable at balls, and should always be given in cold weather.

3. The meats, fowls, etc., are ready carved. Delicious salads should always be provided, and strong coffee. Wine may be given.

4. A dressing-room for ladies, and one for gentlemen, should be provided with all the necessaries for making the toilet.

5. When guests arrive, they should be met near the door of the reception room by the hostess, who should receive them cordially.

6. Other members of the family should busy themselves in introducing the guests, finding partners for those unprovided, and in other ways seeking to make the affair enjoyable to all.

7. A gentleman cannot refuse an introduction to a lady at a ball.

IX. General Rules of Party Etiquette.

1. If unacquainted with a dance, a gentleman should never attempt it, unless invited by a lady to do so, and even then should acknowledge his ignorance.

2. The will of the gentleman must be completely subordinated to that of his partner, should she for any cause decline a dance, or having begun it, desire to retire, he must cheerfully acquiesce.

3. In conducting a lady to her place in a set, or to her seat after a dance, offer the arm respectfully.

4. A lady has the right to decline introductions at public balls. An introduction, even at a private ball, does not necessitate after-recognition.

5. Any excuse offered by a lady is valid.

6. A gentleman who has been declined as a partner should not ask any lady in hearing to dance in that set, but may go to another part of the room and do so. The reasons for this are obvious.

7. If a lady refuse a dance, for which she has no prior engagement, and no good excuse, a gentleman should not ask her again to honor him.

8. If a lady pleads only that she doesn't like the particular dance about to begin, the next may be asked for. Should she plead excessive fatigue, she should not dance again, as her inconsistency would have the appearance of falsehood.

9. Never attempt "fancy" steps in dancing, and do not dance too well—that is, with the air of a dancing master. Walk gracefully through quadrilles, and in waltzing, do so with a quiet grace unmarked by effort.

10. The formula: "May I have the pleasure?," "Allow me the pleasure," or, "Will you honor me?" is all that is necessary in asking for a dance.

11. It is the duty of the escort to attend the lady at the end of each dance, to hold her gloves, fan, boquet, etc., to see that she does not enter or cross the ball-room alone, and to provide her with partners.

12. Unmarried ladies should restrict themselves to two dances with any gentleman; more are apt to cause remark.

13. Never occupy the seat next to a lady you do not know; if you cannot obtain an introduction, do not embarrass her by taking that seat.

14. If a lady has no escort, and the hostess has made no arrangement for one to see her to supper, the gentleman who danced with her immediately preceding supper, will escort her to that refreshment. In entering the supper-room, do so slowly and gracefully; avoid all appearance of haste. Ladies should not remain more than ten or fifteen minutes at the table.

15. The escort, if invited to enter the lady's house, on the return from the ball, should, under ordinary circumstances, politely decline, but should call the next day.

X. Evening Parties—The Conversazione.

Of these social gatherings, *conversaziones* are of the most pleasant. They are intellectual gatherings, where amusement and instruction go hand in hand. The *conversazione* is usually given in honor of some distinguished guest, who is either a literary man, a warrior, explorer, or other celebrated personage. All the guests should be introduced, and the conversation should be general, and may be interspersed with music, dancing, etc. On the Continent of Europe, a recital of some interesting incident, the reading of a poem or essay, or the singing or execution of some brilliant piece of music, often forms part of the programme. The guests should be carefully selected for some distinction, as above suggested; in fact, the endeavor usually is to make them typical gatherings, in which there shall be a mutual interchange of ideas.

XI. Concerts, Theatricals, etc.

A very pleasant way of passing the long winter evenings is the organization of neighborhood talent into amateur theatrical and concert companies. In these combinations, it is best to appoint a permanent stage manager, from whose casts or distribution of parts there shall be no appeal nor sulking.

1. Where there is no permanent manager, that duty usually falls upon the host or hostess of the house in which the party may be assembled.

2. Farces, one-act, or at most, two-act comedies and burlesques are the best selections, as they require little stage room, and not over one change of scene or costume.

3. The amateur company may be merely a neighborhood affair, or it may give representations in neighboring towns. It is not only a very pleasant, but a highly useful amusement, leading to a study and appreciation of the highest grade of literary productions, and educating a taste for the best and most classical works.

4. Light suppers should be provided at the places of meeting, and between the acts there may be intermissions for promenading, handing around cakes, ices, etc.

5. Loud bravoes, clapping the hands boisterously, and other rude methods of applause, are to be avoided.

6. A code of by-laws and a schedule of fines for non-attendance, failure to rehearse or to know parts, etc., should be adopted.

XII. Parlor Lectures.

THE etiquette of tea parties, lawn parties, picnics, and out-of-door parties generally, is everywhere well known, but the parlor lecture is just coming into vogue in polite society, and certainly no better mode of spending an evening to intellectual advantage was ever devised.

1. Two plans obtain: First, the members of a community, or those of them, at least, who compose the more intellectual class, organize a society, any of the members of which are supposed to be in readiness to respond to an invitation to lecture before the society, upon some subject to be chosen by the lecturer

2. The society meets at the residence of one of its members every week, or if deemed better, every two weeks, and as there is a lecture at every meeting, there is room for considerable interchange of ideas, and every member in turn gives the results of his best thought and study.

3. A lady member may contribute a song, the rendition of a brilliant piece of music, or a drawing, painting or piece of art needlework for admiration and criticism. Recitations, equally with original efforts, are acceptable.

4. The second method is to invite from neighboring towns or cities lecturers eminent in some special line of research, and assemble the society in the parlor of one of its number to give him audience. The expense is trifling, when divided among a number, and the instruction and entertainment is beyond computation in dollars and cents.

5. At these entertainments it is usual to provide a table and a lamp with an argand shade for the lecturer, who sits at the table and reads from his notes, or delivers his lecture in a colloquial tone.

6. The lecturer, if employed especially for the occasion, should be treated just as any other guest; he has contributed his time and talent in exchange for your money, and occupies no menial position.

7. The lecture should begin at eight and not occupy more than two hours in its delivery. Music is not necessary at these entertainments.

8. The company should show the greatest respect, even should the subject prove uninteresting either in selection or delivery.

9. Whispering and all remarks will cease from the beginning of the lecture. At its close any questions pertaining to its subject may be propounded to the lecturer. No chairman or other presiding officer is necessary at these lectures.

XIII. Church Etiquette.

Going to church is so general an English and American custom, that almost every one attends some place of worship. It is a matter of etiquette:

1. To arrive in time, so that the rest of the congregation will not be disturbed by a late entrance.

2. Never intrude into a pew without an invitation. To do so is a trespass upon private property.

3. On entering a strange church, advance a slight distance up the aisle, and wait until the usher, or some pew-owner, invites you to a seat.

4. In escorting a lady to a seat, walk beside her until the pew is reached, then permit her to enter, and follow.

5. If the services have not begun, grave and decorous conversation, in a low tone, is not improper; but there should be no whispering, giggling nor laughing.

6. When the services have begun, no remarks should be made.

7. If the forms, ritual or worship seem singular, there should be no merriment; remember that the Golden Rule is the basis of all etiquette; act as you would wish a stranger to act in the church of your choice.

8. If you should offer a seat in your pew to any one, do so in silence; a slight, graceful gesture will convey the invitation as plainly as words. A hymnal and prayer-book should be passed to the stranger. These should be open at the song or service for the day.

9. The hat, cane, umbrella, etc., should be taken into the pew and carefully placed so that neither cane nor umbrella shall fall and make a noise, which is apt to distract the attention of all.

10. When persons are entering, do not turn around to get a view of them.

11. Never bow across the church to any one after services have begun.

12. No matter how bored you may be by a long, dull and tiresome sermon, never yawn or leave the church. Your sole recourse should be in not again attending when the same minister officiates.

13. If obliged by necessity to leave church, do so as gently and noiselessly as possible, and never during prayers.

14. At the conclusion of a funeral service, wait until the relatives and nearest friends of the deceased have made their exit before leaving.

15. Only dudes and other vulgarians and simpletons gather at church entrances and in front of places of amusement to watch those who enter or come out. Such gaping, ill-bred curiosity only befits the boor, and no gentleman should be guilty of it.

XIV. Etiquette of Visits.

1. Informal and general invitations should seldom, if ever, be accepted. If your society is desired, a specific invitation will be given, and this should always be in writing.

2. Never by hints, or in any other manner, seek an invitation. A letter to friends or relatives, telling them that you will come, if convenient, is the height of ill-breeding, since their only excuse to avoid an invitation, without seeming as ill-bred as yourself, must be sickness. No matter how great a bore a person may be, these self-invitations are usually honored, though always regretfully.

3. No one but a thoroughly stupid, selfish and vulgar person, will be guilty of writing a letter or making a remark, that will force such an invitation.

4. It is best to follow the usual course in these matters.

5. A written invitation should be given, to which a reply, also in writing, should be returned acknowledging, with thanks, the invitation, and naming a day upon which you will arrive.

6. Your host should then meet you at the depot and escort you to his house, where, after meeting the members of the family, you will be shown to the room that has been prepared for you. Here you will make your toilet, put on fresh clothing, and be ready to descend to the meal which is next announced.

7. If it is late at night when you arrive, or your journey has been a long or tiresome one, the hostess will suggest early retiring.

8. Breakfast will also be later than usual, that you may have the opportunity of getting plenty of rest. At breakfast it is usual and proper that the host should give you an idea of the daily routine, the hours for meals, etc.

XV. Rules for General Guidance.

1. Your friends, and also the friends of the family, will be invited to meet you while in the city, and you will be taken to church, concerts, theaters, and whatever amusements there may be.

2. Of course, you are not expected to adopt the religion of your host, nor he yours, while you are visiting him. Each may attend different churches; but it is his duty to accompany you to your church, and to call for you after services.

3. Ladies may assist each other in little household duties while on a visit; but in volunteering and accepting such light service, judgment must be used. The time of the guest, as well as the room allotted to him, must be sacred.

4. Should sudden illness occur in the family, you may either volunteer to assist in ministering to the sufferer, or, if you can be of no assistance, it is best to take an immediate leave. Especially is the latter best, if the disease should be contagious.

5. Make no demurrer to calls and amusements suggested by host or hostess, and never show that you are bored or dissatisfied if the calls should be upon dull people, or the amusements not the most entertaining.

6. If you have no opportunity to return hospitality, small presents to the hostess

and her children should be made, not as a payment, but as a complimentary testimonial of the pleasure you have received.

7. Never, to use a homely phrase, "outstay your welcome." Remember that your entertainers are not only put to additional expense while you are with them, but that their mode of life is disarranged and you are occupying a great deal of their time.

8. The announcement of your departure should be made, under ordinary circumstances, at least a day ahead.

9. While expressing regrets that you must leave, a well-bred host and hostess will not annoy you with solicitations to stay. In these matters it is taken for granted that the guest has a proper idea of the length of time he or she should remain.

XVI. Etiquette of the Funeral.

Even Death, the grim visitor that waits alike upon all, demands a special etiquette. When the loving circle of the home has been broken, and one of its members lies in the icy sleep of death, the grief of the remaining members demands that some dear friend shall step forward and make all the arrangements for the funeral.

1. This friend, especially if inexperienced, should call to his aid the undertaker who is to have charge of the funeral, and whose advice in regard to the ceremonial will be valuable.

2. If possible, announcements of the death and the time and place of burial should be made in the local papers, and an invitation extended to all friends to be present.

3. Invitations, written or printed, may also be sent out, of which forms will be given in the proper place.

4. It is usual for friends to call only to offer their services or leave cards while the funeral preparations are being made.

5. It is best that the friend in charge should receive all calls, so as to relieve the afflicted family from intrusion.

6. To prevent ordinary calls, as soon as the death occurs, crape should be affixed to the door or bell-knob or knocker.

7. If an old person, the crape should be black and tied with a black ribbon; if a child, white, tied with a white ribbon, and if a youthful person, or unmarried, black crape tied with white ribbon is usual.

8. The coffin should rest in the parlor, and it is here that the guests will assemble. Services may be held there, or at the church.

9. Guests must expect no attention from the members of the family. Some relative or chosen friend will receive them upon the sad occasion.

10. If there is to be a sermon in church, the coffin will be placed in front of the altar, and should be covered with a black cloth.

11. After the services an opportunity will be given to friends to take a last view of the dead. This should be done in solemn, decorous order; the congregation mov-

ing in one direction and passing by the coffin. The halt should be short. There should be no conversation.

12. When the services are concluded, the coffin will be borne to the hearse by pall-bearers, who have been selected from the nearest friends of the deceased.

13. The clergyman should now enter a carriage, and precede the hearse to the cemetery.

14. Immediately following the hearse is the carriage bearing the bereaved family; relatives and friends follow in the order of their relationship or friendship.

15. The friend in charge should see the family to their carriage, seat them, and close the door. He should also arrange the order of precedence, and attend to other matters.

16. At the gate of the cemetery, it is usual to dismount from the carriages and follow the coffin, on foot, to the grave.

17. Flowers used to decorate the coffin and the room, where the dead is lying, should be white. If an aged or married person, the ornament on the coffin is usually a cross; if young or unmarried, a wreath.

18. Societies of which deceased was a member may be notified through the papers to attend, or an invitation to the president of each society for its presence is sufficient.

19. If the death has occurred from any contagious disease, the fact should be stated in the funeral notice, and the invitation to attend omitted.

20. In England it is usual for the most deeply afflicted to remain at home, and in this country excess of grief often prevents their attendance at the grave.

21. Cards should be left for the bereaved family the week following the funeral, and in the second week brief calls may be made.

22. From these calls of condolence persons themselves lately afflicted, or in mourning, may be excused, since they might only renew their own grief.

XVII. Etiquette of the Christening.

1. When a child is to be baptized, near friends or relatives are chosen to act as sponsors or god-parents.

2. If it is the first child in the family, the preference is usually given to the grandfather on the father's side and the grandmother on the maternal side. Should this not be feasible, the other grandparents have the next preference.

3. For other children, and often for the first, other sponsors are chosen.

4. The child, clothed all in white, and held by its nurse, is carried into the church, or if at home, into the room, followed by its sponsors, side by side, but not arm in arm, and they in turn are followed by the parents; or the father alone, if the mother should be unable to attend.

5. When the question, "Who are the sponsors for this child?" is asked, the god-parents simply bow, and the ceremony proceeds. The nurse stands near the baptismal font, the child upon her left arm. Upon her right stands the god-father;

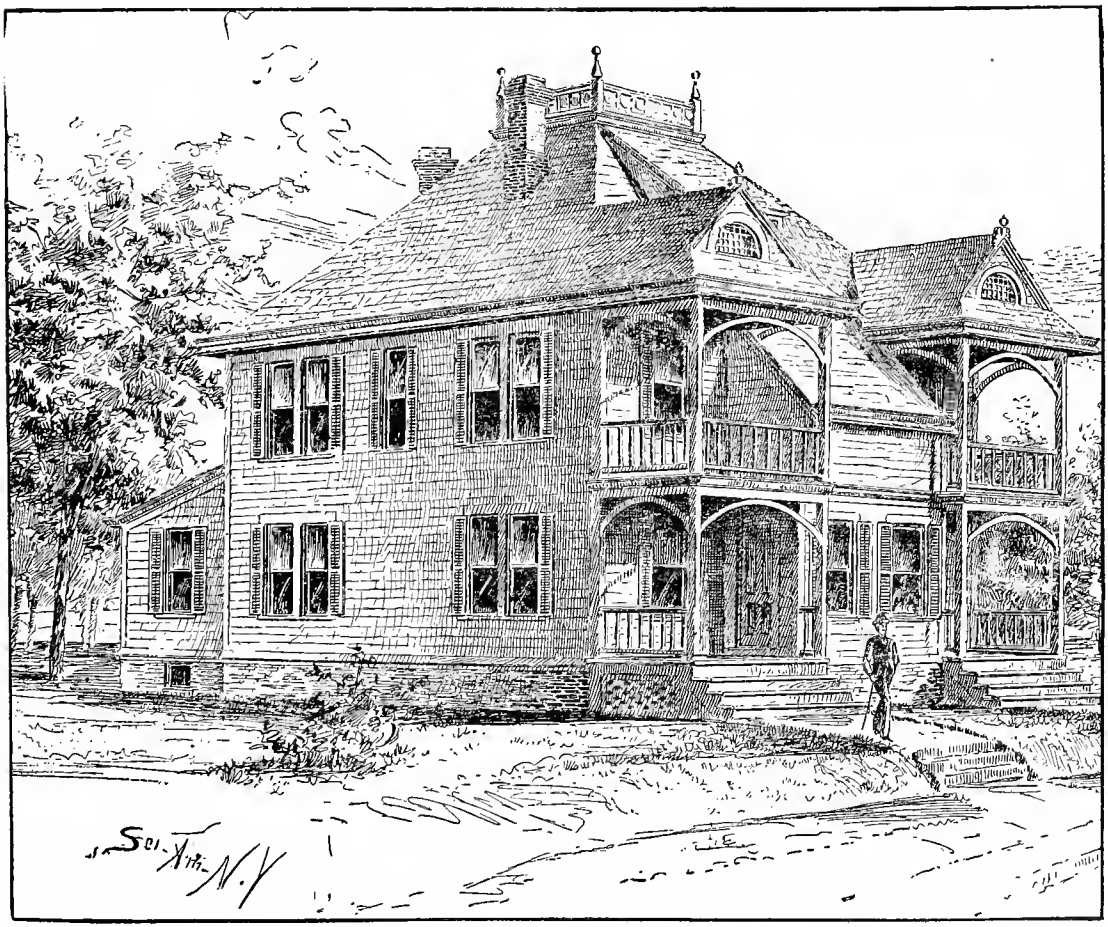
the god-mother, upon her left. The parents are next to them, and behind are the relatives and friends in their order of relationship.

6. Light refreshments may be passed after the ceremony, if performed in the house; if in church, the guests usually disperse to their homes.

7. God-parents are expected to make to baby as rich presents as are in keeping with their means, and they are supposed to look after its future welfare, both temporal and spiritual.

8. No one should volunteer as a god-parent, unless he or she knows that the offer will be gladly received.

9. It is sometimes appropriate for persons of great wealth or high station to so volunteer, when they have good cause to suppose that only the superiority of their position prevents their being invited.



TEN-ROOM HOUSE.

CHAPTER XXXII.

ETIQUETTE OF THE WEDDING, THE ROAD AND THE CAPITAL.

I. ETIQUETTE OF WEDDING ENGAGEMENTS.—II. THE WEDDING.—III. THE CEREMONY IN CHURCH. IV. WEDDING RECEPTIONS.—V. ETIQUETTE OF THE ROAD—TRAVELING.—VI. LADIES TRAVELING —THE ESCORT.—VII. GENERAL RULES FOR TRAVELING.—VIII. ETIQUETTE IN WASHINGTON.—IX. ETIQUETTE OF SHOPPING.—X. SPECIAL RULES OF DEPORTMENT.—XI. GEORGE WASHINGTON'S ONE HUNDRED RULES OF LIFE GOVERNMENT.

I. Etiquette of Wedding Engagements.

IT is now the vile and outrageous fashion to announce engagements in the society items of the press. This fashion is an European innovation, entirely unsuited to this country, and is of doubtful merit, except among people so great as to have their marriages a matter of public importance.

2. When an engagement has been formed, the matter should be promptly announced to the members of the two families, and if living sufficiently near, visits should be exchanged; the gentleman's family making the first call.

3. This call should, of course, be returned within a reasonable time.

4. Should the families reside some distance apart, a pleasant interchange of compliments, beginning as above, with the gentleman's family, may take place by letter.

5. Interchanges of presents between the engaged couple are not inappropriate; those of the lady usually consisting of articles of her own handiwork, as a watch-case, slippers, etc

6. The fore-finger of the left hand is the one upon which the engagement ring is worn; the wedding ring is placed upon the third finger (that next to the little finger) of the same hand.

7. An invitation to a lady known to be engaged should include her lover, and if it does not, she is justified in ignoring it.

8. When from any cause it becomes necessary to break an engagement, it should be done in a frank manner. Of course there must be grave cause to justify such a rupture.

9. There should be no absurd jealousies; neither should there be, upon either side, the remotest approach to the vulgar and odious practice of flirting with others. The behavior toward each other should be respectful and tender, but in it there should be nothing of love-sickness

II. The Wedding.

1. WEDDINGS are usually celebrated in the early days of the week, and rarely later than Thursday. The month of May is usually avoided, owing to a superstitious belief in its ill luck.

2. A marriage should never take place in Lent. June, July and August are the months usually chosen by fashionable people in Europe; in this country no particular months seem to have a preference. Forms for wedding invitations will be given among other forms.

3. A private wedding requires neither bridesmaids nor groomsmen; in church there may be any even number not exceeding eight of each.

4. Bridesmaids should be younger than the bride.

5. The principal decoration of the dresses should be flowers.

6. The ornaments of the bride should be few.

7. Plain white of rich fabric with garland and veil is the most appropriate costume.

8. Bridesmaids may wear more jewelry, but should not wear richer dresses than the bride.

9. The "best man," or nearest friend of the groom, should relieve him from all bother incident to the ceremony, and the tour which succeeds it, such as making arrangements, procuring tickets, checking baggage, settling bills, etc.

III. The Ceremony in Church.

1. When married in church, it is the duty of the bridegroom to send a carriage for the minister who is to perform the ceremony.

2. The front seats of the church are usually separated from the others by a white ribbon, and are reserved for the near relatives and friends of the bride and groom.

3. Ushers, wearing each a white rose, are on hand to show guests to seats.

4. The ushers attend the bridal party at the door of the church and escort them to the altar.

5. The procession is formed thus: the "best man" and chief bridesmaid lead the way to the altar, followed by the other attendants, in the order of their preference, and followed by the bridegroom with the bride's mother on his arm. Last comes the bride upon the arm of her father.

6. Arriving at the altar, the bride takes her position upon the left of the groom, the bridesmaids standing upon her left, slightly in the rear; the bridegroom's attendants standing to his right, also slightly to the rear. The father, who gives away the bride, stands just behind the young couple, and slightly in advance of the bride's mother.

7. If a ring is to be used, it is the duty of the chief bridesmaid to remove the glove of the bride.

8. The responses should be in a low tone, but clear and distinct.

9. After the ceremony, the first to approach and speak to the bride will be her parents; next, the parents of her husband; then relatives and friends in the order of nearness.

10. The bridegroom now gives his arm to the bride and moves toward the vestry, where he raises her veil and kisses her.

11. She may be also kissed by a few of her female friends and her relatives.

12. A wedding march is appropriate as the exit from the church begins, and as the carriages drive off the church bells should ring merrily.

IV. Wedding Receptions.

1. A SHORT reception is usually given at the bride's home. Those who call to congratulate the happy couple must first address the bride, unless acquainted only with the groom, who will present them.

2. At the wedding feast, the newly-married pair occupy the center of the table, the bride's father and mother sitting, as usual, at the head and foot of the table. The bride sits on the groom's right.

3. After retiring from this meal, the bride changes her dress, putting on her traveling costume.

4. This costume should be neat and quiet.

5. Occasionally the bride is wedded in her traveling dress, but this is seldom the case when the wedding is in church.

6. Upon the return of the bride, she will be assisted in her reception by her mother, sister, or some intimate friend.

7. These calls should be returned within a week.

V. Etiquette of the Road—Traveling.

EVEN in the bustle of railway and steamer travel there is a certain etiquette to be observed. Nothing more severely tests the politeness of a person than the disagreeable conditions that often attend modern journeying. The crowded car, the impatient throng at the ticket-office, and often the surly and ill-bred servants of railway corporations, try the patience and good breeding of the traveler. To be cool and careful, neither dilatory nor in a violent hurry, and to take matters with imperturbable serenity, mark the man of culture, being familiar with the various modes and miseries of travel.

1. The novice is apt to be too suspicious or too confiding.

2. Few questions should be asked, and when possible, always of railway porters, passenger directors and other public servants.

3. If compelled to ask a question of a stranger, do so in a polite manner, prefacing your question with, "Excuse me, sir!" or, "I beg your pardon, sir!"

4. To ask questions, especially needless ones, betrays the greatest verdancy, and the questioner is apt to be taken advantage of.

5. If with a friend who is familiar with a city, never appeal for any information about it to a stranger. Such conduct is an insult to the common sense or honesty of your friend.

6. Always, when possible, procure through tickets. Buy your tickets a day in advance, if possible, and thus save haste and confusion. The lower central berths in a sleeping-car are the best.

7. Never thrust your attentions on a lady traveler, but render any assistance in your power. Never attempt to force a conversation or an acquaintance in return for any service.

8. If appealed to, give your advice, but never intrude it.

9. Of course if you should hear false information given or an improper place recommended, you may in a genteel way inform the intended victim of the true state of the case.

10. Never be anxious to trumpet the praises of any hotel. If your opinion is asked, merely say that you put up at such a house and find it well kept, and a desirable stopping place. To a friend who is visiting a strange place, with which you are acquainted, you may recommend a hotel.

11. If requested, or if you see that a lady or gentleman is an invalid, timid, or disabled, you may offer to procure their tickets, check their baggage, etc,

VI. Ladies Traveling—The Escort.

1. If traveling with a lady, it is your duty to perform for her the services just mentioned.

2. When you reach a city, you should engage a carriage, and see her to her abode. If it is a hotel, escort her to the parlor, excuse yourself, go to the office and register her name, and get a desirable room for her.

3. Then escort her to her door and leave her, having mentioned the hour of the next meal, for which you should await her in the parlor, and to which you should accompany her.

4. It is neither your duty nor your privilege to pay for the tickets of a lady with whom you may be traveling. Small items, such as a dinner, 'bus and car fare, you may pay; but she will prefer to pay any considerable sum herself, and should be allowed to do so, as she thereby retains her self-respect and independence.

5. No lady can afford to accept money favors from any gentleman, save a very near relative.

6. No lady should accept promiscuous attentions when traveling; to do so is unwise and dangerous.

7. If any person seeks to intrude himself upon a lady, the proper reserve will generally cause him to resume his distance. Should this not be sufficient, an appeal to the conductor or other official will secure her from further annoyance.

8. Among ladies, it is customary to take turn about in paying street car fares, also for lunches, ices, etc.

9. In this matter, there should be a reciprocity; a lady who suffers her friend to pay all such little costs is wanting in breeding. Such conduct in a man would be called selfish vulgarity, and he would be promptly denounced as a "sponge."

VII. General Rules for Traveling.

1. In traveling, be considerate of others. Never occupy two seats while others are standing.

2. Make way promptly and pleasantly; not as if you were doing a favor, but only granting a just right.

3. Never keep your window open, if it annoys a lady, or even a gentleman who is an invalid, or weaker or much older than yourself.

4. You are not obliged to continue an acquaintance begun while traveling, though if mutually agreeable there is no reason why a friendship may not be formed thus.

5. Never permit a lady to stand while you are seated. An aged gentleman demands the same courtesy.

6. Never enter into disputes with either passengers or officials. Avoid all causes of contention. If any imposition is practiced, it may be remedied by an appeal to the higher officials of the company, or if they should refuse to act, by bringing the matter into court.

7. Avoid all games of chance with strangers, however innocent they may seem. It is only a very silly person who is ready to volunteer to assist in making up a game of cards with strangers. A gambler, able to protect himself against swindling, might do so with impunity, but a gentleman can not afford to take such chances.

8. Avoid any exhibitions of activity in getting on and off trains while in motion, or springing to a wharf before a steamer has fairly landed. The slightest slip may cause a loss of a limb or of life.

VIII. Etiquette in Washington.

The etiquette of the courts of Europe is firmly established by a code of enactment, as rigorously observed as is the civil, or penal code of the country.

1. Even at our national capital, a code has been agreed upon, to prevent the frequent clashing of rival claims. The order of public precedence has been fixed thus:

First, The President and members of his family.
Second, Heads of Departments.
Third, Governors of States.
Fourth, Justices of the Supreme Court.
Fifth, Members of Congress.
Sixth, The Diplomatic Corps.
Seventh, Military and Naval Officers.
Eighth, All others.

2. This is the order of reception on the First of January and the Fourth of July, when the public receptions of the President are held, beginning at noon.

3. On all other occasions the Supreme Judges rank next to the President and Vice-President.

4. The Vice-President pays a final call on the President on the assembling of Congress.

5. From all others he is entitled to the first call. These calls he may return in person or by card.

6. The members of the Supreme Bench call upon the President and Vice-President on the meeting of their court, which is in December. Also on New Year's day and the Fourth of July.

7. From all others they are entitled to the first call, and thus, socially, outrank all others, except the President and Vice-President.

8. Cabinet members must call first upon the President, Vice-President, the Supreme Judges, Senators, and the Speaker of the House.

9. All others must call first upon them.

10. Senators call first upon President and Vice-President, upon the Supreme Judges, and the Speaker of the House.

11. They are entitled to the first call from all others.

12. The Speaker of the House calls first upon the President, Vice-President, and Judges of the Supreme Court; but all others must call first upon him.

13. Members of the House of Representatives call upon the President, Vice-President, Supreme Judges, their Speaker, Senators, Cabinet Ministers, and Foreign Ministers.

14. Foreign Ministers call upon the President, Vice-President, Cabinet Officers, the Supreme Justices, and Speaker of the House. All others should call first upon them. Judges of the Court of Claims rank next in social order.

15. The wives of cabinet ministers hold receptions every Wednesday from two or three o'clock until half past five. Their houses are open to all. Refreshments, generally of a light character, as coffee, chocolate, tea, cakes, etc., are provided. Callers at their Wednesday receptions are entitled to two return calls; the first by the ladies of the family who have the official card of the minister; the second call is an invitation to an evening reception.

16. Cabinet officers are expected to entertain almost all governmental officials and members of the Diplomatic corps and their families at dinner parties. With other officials, as Senators, Representatives, etc., it is optional whether they entertain or not.

IX. Etiquette of Shopping.

It is impossible for the well-bred person to treat any one with wanton rudeness, and in fact a due amount of consideration for all is the strongest mark of good breeding.

1. Though a person may be employed for no other purpose than to wait upon all comers, yet he or she is entitled to polite and considerate treatment. It is only the rude and boorish who treat with scorn or roughness any of those whom they may deem their inferiors.

2. The truly gracious and refined see in an humble position still the greater need for courteous treatment, lest they may add further bitterness to a lot already sufficiently hard.

3. To go into a shop, ask the clerk to pull down a lot of goods, look them over, and cause him to lose his temper, and probably soil the goods, without any intention of buying, is neither fair nor honest. Such a proceeding is a theft of his time, and discredits him in the eyes of his employer, who thinks he should have made a sale.

4. Many well-bred ladies, who desire an article and cannot find it, reward the clerk's patience with a small purchase, if they can find at his counter anything they can use.

5. Should a stranger be examining goods, never touch them until she has finished her examination.

6. Never volunteer favorable or unfavorable opinions as to the merits of goods. If a friend asks an opinion, you may give it politely and mildly.

7. Never speak about goods you may have seen in other shops; if you do not like the goods exhibited, take your leave in a quiet way.

8. Some clerks seek to influence a sale by making the statement that Mrs. —— (naming usually some wealthy or well-known person) has just ordered a pattern from it. This is exceedingly silly, and is a reflection upon the taste and judgment of the examiner, as well as an insult to her independence. Merchants should discourage such ignorance among their clerks.

9. Never haggle over prices. Deal only at stores where there is one price, and where every one is treated alike. No honest merchant has two prices for his goods; one for the unwary and ignorant, the other for the shrewd and haggling buyer.

10. The largest and oldest shops in cities are usually the best; as large and stable businesses can only be built up by honest dealing.

11. Treat all with whom you come in contact with courtesy, from the merchant to the cash-boy. Remember all of them have rendered you some equivalent for the money you may have spent.

X. Special Rules of Etiquette.

1. Be cool, quiet and self-possessed in all situations.

2. When you enter a room, bow to all therein. You can afterwards more particularly salute your friends.

3. Never go into company with soiled clothing: use no musk, and remove all offensive odors from clothes and person.

4. "Cleanliness is next to godliness," and is one of the cardinal points of good breeding.

5. Be courteous to all ladies, whatever may be their rank.

6. Gentlemen never cast slurs upon the softer sex, and he is churlish, as well as ill-bred, who maligns woman in general.

7. Shakspeare gives many excellent general rules for social government, amongst them: "Be thou familiar, but by no means vulgar," showing that even among friends intimacy should not degenerate into vulgar disregard of all conventionalities.

8. Beware of sudden familiarities.

9. Your dress should be of as rich material as you can afford, but not flashy. In cut and color it should be quiet and modest.

10. Be prompt in keeping engagements and punctual in meeting all obligations.

11. Avoid borrowing or lending. No man can be independent and but few honest when in debt.

12. In speaking of friends and acquaintances to others, no matter how intimate, give them the prefix of Mr., Miss or Mrs., as the case demands.

13. Avoid sneering and sarcasm.

14. Be not witty at the expense of another; no humor is permissible but that which is perfectly innocent.

15. Punning is a weak apology for wit, and should be eschewed.

16. Never look over anyone's shoulder while reading a book, paper or letter.

17. Never search through a card basket or an album unless invited.

18. Do not be ashamed to tender an apology, if in the wrong. Always accept one with gentle courtesy.

19. If a secret is intrusted to you, never reveal it; it is neither honorable nor honest to give away that which is not yours.

20. Exaggeration is foolish. If you must speak, speak the truth.

21. Never display any form of curiosity; it is a despicable trait of character to be curious about things that do not concern you.

22. Never flatter. A delicate compliment may be innocently offered and well received, but flattery is odious.

23. Do not whisper in society, and avoid signaling to friends in company.

24. Avoid the use of languages unknown to the generality of the company

25. Never be dogmatic, nor make dictatorial assertions.

26. In entering a house, even your own, always remove your hat, and do not be boisterous or restless.

27. It is better to have no associations than to have evil ones. Good books or good thoughts are better than evil companions.

28. Never back your opinions with an oath or a bet.

29. Avoid all profanity, loud talking and boisterous merriment.

30. At the breakfast table, politely salute all assembled, if it be the first time of meeting for that day. A cheerful "good morning" should be passed between the members of the home circle.

31. Of course, no gentleman will chew tobacco in a church, parlor, or in the presence of ladies.

32. Be natural. Avoid eccentricity and affectation.

33. Do not ape any one.

34. Your room is the place for making your toilet. Do not arrange your clothing in company.

35. In company avoid paring or cleaning your nails, picking your teeth, scratching your head, etc.

36. Be not egotistical nor pompous. These faults would cloud the most brilliant genius; how much more so mere ordinary mortals.

37. Volunteer your aid to any lady in distress, or to an invalid or aged person.

38. You cannot afford to let one beneath you in station exceed you in politeness. Be courteous to every one.

39. Boast of nothing; especially not of your wealth, since that is the least qualification of a gentleman.

40. A wife or husband should speak respectfully of each other, and should be mentioned as Mr. ——, or Mrs. ——.

41. Ostentation is silly and vulgar.

42. Never make your ailments or your troubles a topic of conversation, but treat sympathetically those who do.

43. Never contradict in a rude manner. Always point out a mistake with gentle courtesy.

44. Never soil or mark a book that has been lent to you. Return it in good order; and, if unavoidably injured, return it and a fresh copy also.

45. Never correct a person in grammar, deportment, or in a mistake that does not implicate you in a wrong.

46. Never remark upon the personal deformity or mental peculiarities of acquaintances.

47. Upon the street, the lady must first recognize the gentleman.

48. In dancing, gloves should always be worn.

49. You have no right to forget an engagement. To do so without a prompt and ample apology is equivalent to an insult.

50. A promise made must be carried out, if possible, at any cost.

51. No lady ever sneers at, or comments upon, the dress of another in the streets.

52. Avoid all slang and florid adjectives. The conversation, like the manners and the morals, should be quiet, chaste, and simple.

53. Learn to say "No," to all evil invitations and promptings; the true gentleman should be courageous as well as kind.

54. No amount of learning, wit and genius can atone for coarseness and ill-breeding.

55. Depend neither on wit, wealth, nor raiment for your status in society.

XI. George Washington's One Hundred Rules of Life Government.

But few men display, as did the "Father of his Country," the varied talents of the soldier, the statesman, the farmer, and the man of business, and if the code of

self-government, which he is said to have prescribed to himself at the early age of thirteen, had anything to do with his success—and no doubt it did—it is certainly worthy of the deep consideration of all.

1. Every action in company ought to be some sign of respect to those present.
2. In the presence of others sing not to yourself with a humming noise, nor drum with your fingers or feet.
3. Speak not when others speak, sit not when others stand, and walk not when others stop.
4. Turn not your back to others, especially in speaking.
5. Be no flatterer; neither trifle with any one that does not delight in such familiarities.
6. Read no letters, books or papers, in company except when necessary; then ask to be excused.
7. Come not near the books or writing of any one so as to read them unasked.
8. Let your countenance be pleasant, but in serious matters somewhat grave.
9. Show not yourself glad at the misfortunes of another, though he were your enemy.
10. They that are in dignity or office have in all places precedency; but whilst they are young they ought to respect those that are their equals in birth or other qualities, though they have no public charge.
11. It is good manners to prefer those to whom we speak before ourselves, especially if they be above us—with whom in no sort should we take the lead.
12. Let your discourse with men of business be short and comprehensive.
13. In writing or speaking give to every one his due title, according to his degree and the custom of the place.
14. Strive not with your superiors in argument, but always submit your judgment to others with modesty.
15. When a man does all he can, though it succeeds not well, blame not him that did it.
16. It being necessary to advise or reprehend any one, consider whether it ought to be done in public or in private, presently or at some other time, also in what terms to do it.
17. In reproving any one, do it with no sign of choler, but with sweetness and mildness.
18. Mock not, nor jest at anything of importance.
19. Break no jests that are sharp and biting.
20. Laugh not at your own wit.
21. Wherein you reprove another be unblamable yourself, for example is more impressive than precept.
22. Use no vituperative language against any one.
23. Avoid all blasphemy.
24. Be not hasty to believe disparaging reports against any one.

25. Avoid all gossip and scandal.

26. In your dress be modest. Affect nothing singular or unusual.

27. Go to no extreme of fashion; be well but not gaudily dressed.

28. Play not the peacock, looking about on every side to see if you be well decked.

29. Never play with your dress in company, nor look at yourself to see if your clothes fit, or if they be awry.

30. Associate yourself with men of good quality if you esteem your own reputation.

31. It is better to be alone than in evil company

32. Let your conversation be without malice or envy.

33. When angry, beware of haste; give reason time to resume her sway.

34. Do not urge any one to discover to you his secrets.

35. To reveal the secrets of another is base and dishonest.

36. Do not tell extravagant or marvelous stories.

37. Utter not base and frivolous things amongst grown or learned men.

38. Do not discourse on learned subjects to the ignorant, neither use obscure words or language in conversation with them.

39. Speak not of doleful things in time of mirth, nor at the table. Never speak of melancholy things at inappropriate times; of death and wounds; and if others mention them, change if you can the discourse.

40. If you must tell your dreams, do so only to intimate friends.

41. Break not a jest when none take pleasure in mirth.

42. Laugh not loudly, nor at all without occasion.

43. Do not talk loudly, nor exhibit a boisterous demeanor.

44. Deride no man's misfortunes, though there seem to be cause to do so; neither laugh at the calamity of any one.

45. Speak not injurious words, neither in jest nor in earnest; scoff at none, even though they give occasion.

46. Be not forward, but friendly and courteous.

47. Salute all who pay you that courtesy; hear and answer politely.

48. During a conversation affect not sad and pensive airs, or abstraction.

49. Neither detract from others nor be excessive in commending.

50. Go not where you are doubtful of a welcome.

51. Give no advice without being asked; then let it be brief.

52. When two are contending take not the part of either.

53. In indifferent matters, go with the majority

54. Do not presume to correct the mistakes of others; that is the privilege of parents, masters and superiors.

55. Gaze not rudely on any one, neither note their deformities or peculiarities.

56. Do not use any foreign tongue in company, except to one ignorant of English.

57. Let your conversation be modest, and your language that of good society.

58. Speak plainly; do not drawl out your words, nor speak through your nose.

59. Treat solemn and sacred things with reverence.

60. Let your conversation indicate thought; silence is better than idle talk.

61. When another is speaking, be attentive. Should he hesitate for words, do not supply them. Never interrupt another while talking.

62. Select the proper time to talk upon any kind of business.

63. Never whisper in the company of others.

64. Make no odious comparisons.

65. Should you hear any one commended for any act, commend not another for the same or a greater action.

66. Be not curious to learn the affairs of others.

67. Never intrude yourself upon others that speak in private.

68. Undertake not what you cannot perform; make no promises you cannot fulfill.

69. Never attempt in an argument to bully others; give to every one perfect liberty in expressing himself, and always be willing to submit to the majority.

70. Be not tedious in discourse; make not many digressions, nor repeat the same tales.

71. Speak not ill of the absent; it is both cowardly and unjust.

72. Let all your pleasures be pure and manly.

73. Neither speak nor laugh when your superiors are talking; listen respectfully and without impatience.

73. Never be angry at the table; if annoyed, conceal your vexation, lest others, too, be made unhappy.

74. Jog not the table or desk at which another is reading or writing.

75. Lean not on any one, nor slap friends and acquaintances on the back or shoulder.

76. Affect not singularity in dress, manner or conversation.

77. Avoid many and extravagant adjectives.

78. Never look on when another is reading or writing.

79. Avoid sudden friendships.

80. Distrust those that protest vehemently.

81. Make no friendships with silly or evil persons.

82. Never seem to indorse any one that is disreputable.

83. It is best to avoid association with those who show any disrespect for old age.

84. Observe the customs of those older and wiser than yourself

85. Avoid becoming a borrower or lender of money.

86. Never do any action of which you have not well studied the consequences.

87. Be neither prodigal nor miserly; avoid both extremes.

88. A good listener is more esteemed by all than a good talker.

89. Avoid all vulgar ostentation; do nothing for show.

90. Be upright in all dealings.

91. Never be outdone in courtesy or politeness

92. Live temperately, but be not ascetic.

93. Avoid hypocrisy; never seem to be what you are not.

94. Avoid fanaticism and be not dictatorial nor too positive.

95. Never oppress nor deride those weaker, poorer or more ignorant than yourself.

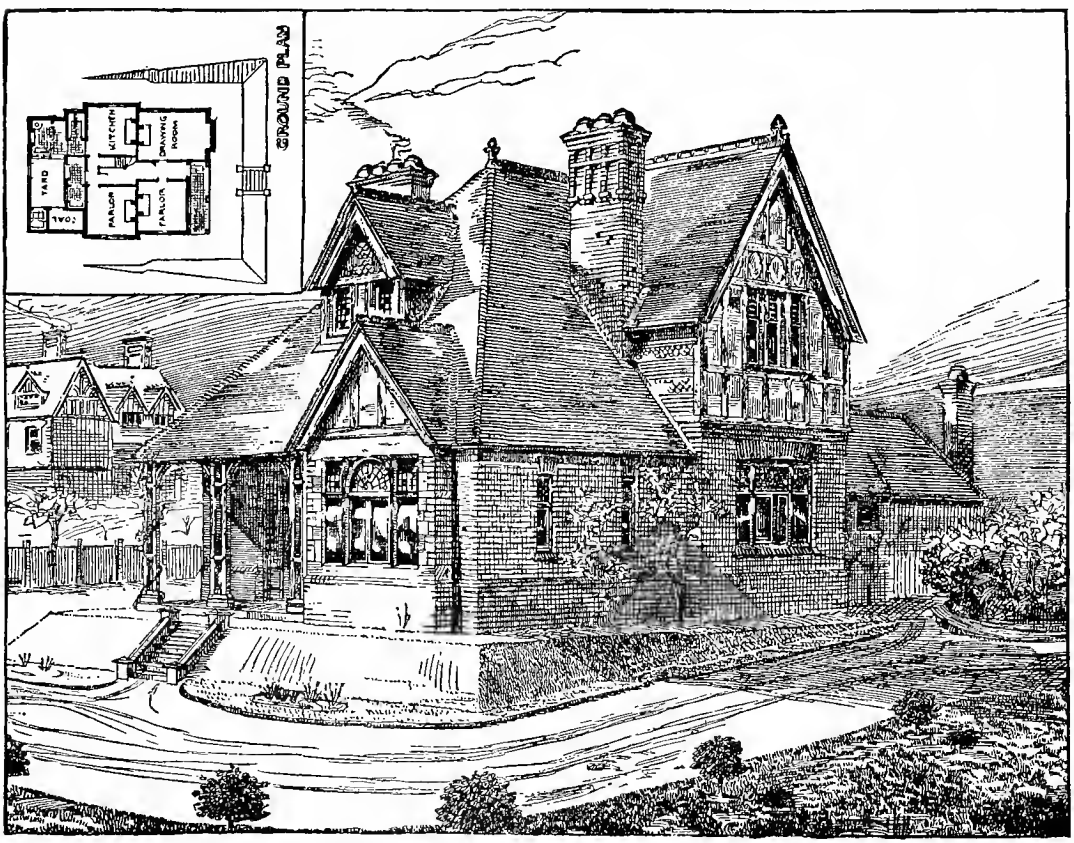
96. Avoid all games of chance, especially with those who make a proposition of cards or dice.

97. Never attempt to make good an assertion with a wager.

98. Live not only honestly, but honorably; be chaste, moral and correct in all things.

99. Obey your parents in all things.

100. Revile not religion; when you speak of God, his works or attributes, do so reverently, and in church let your conduct be serious and solemn.



ENGLISH STYLE COTTAGE OF EIGHT ROOMS.

CHAPTER XXXIII.

FORMS, LETTERS, FRENCH PHRASES, ETC.

I. WRITTEN INVITATIONS TO DINNER AND SOCIAL PARTIES.—II. OTHER INVITATIONS—EVENING PARTY.—III. ACCEPTANCES AND REGRETS.—IV. FRIENDLY INVITATIONS.—V. FRIENDLY ACCEPTANCES AND REGRETS.—VI. LETTERS OF INTRODUCTION.—VII. LETTERS OF RECOMMENDATION.—VIII. ASKING A LOAN, AND THE REPLY.—IX. DIRECTING A LETTER.—X. SUGGESTIONS FOR LETTER-WRITERS.—XI. STYLES OF CARDS.—XII. FRENCH WORDS AND PHRASES IN GENERAL USE.—XIII. TREATMENT OF CHILDREN.—XIV. SEVENTY-FIVE CARDINAL RULES OF ETIQUETTE.—XV. ALPHABET OF ETIQUETTE.

I. Forms of Written Invitation to Dinner and Social Parties.

Mr. and Mrs. E. H. Emory request the pleasure of Mr. and Mrs. C. H. Pierce's company, on Tuesday, Jan'y 9th, at five o'clock.

No. 27 Caroline Terrace.

Mr. William Gaw requests the pleasure of Mr. John A. Wheeler's company, at dinner, on Tuesday, April 1st, at 7½ o'clock.

Windsor Hotel.

INVITATION TO SOCIAL PARTY.

Mr. and Mrs. T. S. Strader request the pleasure of Mr. and Mrs. C. Adams' company, on Monday, Aug. 25th, from 8 to 12 o'clock.

No. 819 Boulevard Haussman.

Mr. and Mrs. Reuben Springer request the pleasure of Mr. and Mrs. Samuel Randall's company, on Wednesday, March 11th, at 8 o'clock.

85 East Ratcliffe Road. *Soirée Dansante.*

INVITATION TO MUSICAL PARTY.

Compliments of Mrs. Jno. H. Scudder, to Mr. and Mrs. J. J. Terry, and requests the pleasure of their company on next Friday evening, June 9th, to meet members of the Arion Society.

27 North Beaumont Ave.

II. Other Invitations—Evening Party.

Mrs. Ridgely Eveline De Vere requests the pleasure of the company of Mr. and Mrs. Jno. Estin Cook and family, to evening party, Tuesday, December 8th, at 8 o'clock.

Music and cards.

Mrs. Junius B. Allison requests the pleasure of Mr. and Mrs. Renick DeBar's company, on November 19th, at half-past nine o'clock.

No. 9 Benton Place.

INVITATION TO CONVERSAZIONE (ENGLISH).

Mrs. Brocton DeLisle-Monk requests the pleasure of the company of Mr. and Mrs. Lester Wallack and Miss Mary Anderson, on Tuesday, Sept. 18th, at 8 o'clock, to meet Mr. Henry Irving.

58 Park Place, Chodmondely,
North Brompton Road, E. S.

NOTE.—Invitations are often dated similarly to letters, thus:

February 18th, 1883.

Mrs. Redway Benton requests the pleasure of Miss Bernice Plympton's company to an evening party, on Thursday next, at 8 o'clock.

Benton Villa.

INVITATION TO CHILDREN'S PARTY.

Miss Pansie Abel requests pleasure of Miss Bertie Lindell's company on Monday evening, January 12th, from 5 to 10 o'clock.

No. 18 Sedgwick St.

INVITATION TO A BALL.

Invitations to balls are almost invariably printed, and a form is hardly necessary here, since they can be supplied at any printing office. A written invitation should follow this, or a nearly similar form:

The pleasure of your company is requested
at a Hop,
at Mrs. S. H. Allen's, on Wednesday evening, December 28th, 1883,
at 9 o'clock.

III. Acceptances and Regrets.

Mr. John Jones accepts, with pleasure, Mr. Robert Smith's kind invitation for Monday evening, Aug. 12th.

Southern Hotel.
Tuesday, Aug. 6th, 1883.

Mrs. Nicholas Longworth accepts the kind invitation of Mr. and Mrs. Redway Benton, for Thursday evening, May 12th.

Caroline Terrace,
Tuesday, May 5th, 1883.

REGRETS.

Mr. John Smith regrets that he cannot accept Mr. Edward Brown's polite invitation, for Tuesday evening.

Buckingham Hotel,
Friday, March 11th, 1883.

A previous engagement, sudden illness of any member of family, or any other valid excuse may be added. When an acceptance has to be revoked, the excuse should always be given, and should be a sufficiently weighty one.

IV. Friendly Invitations.

When persons are intimately acquainted, of course, less formal invitations may be extended. A few forms are here given:

TO DINNER.

John Corlew, Esqr. *New York, May 20th, 1883.*

Friend Corlew:

I have invited a few friends to a dinner, which is set for Wednesday, May 26th, at six o'clock, and it would give me great pleasure if you would form one of the number.

Please let me know if you are at liberty to accept this invitation, and oblige

Yours Very Truly,

Hoffman House. *A. J. Thomas.*

TO A PICNIC.

Miss Milly Adams.

Dear Milly:

We have made up a little party to go to "The Heights" on a picnic party, on the 16th. We anticipate quite an enjoyable time, which, on my part at least, will be heightened by your making one of the number. Will you do so? Please let me know, and oblige,

Your Friend,

Honeysuckle Glen. *Ruth Herndon.*

FOR A DRIVE.

Miss Minnie Martin. *St. Louis, Oct. 20th, 1883.*

My Dear Minnie:

I am going for a drive in Forest Park to-morrow, and would be delighted if you would accompany me. Can you not do so? Mamma will act as chaperone. We start at two o'clock. Let me know if it will be convenient for you to go.

Very Truly, Your Friend,

99 Lucas Place. *Mamie Stevens.*

V. Friendly Acceptances and Regrets.

The acceptances to these informal invitations require no greater amount of ceremony; the following answers would be suitable.

A. J. Thomas, Esqr. *N. Y., May 21st, 1883.*

Friend Thomas:

Your kind invitation was duly received, and it affords me great pleasure to be able to accept. In the meantime, believe me, in haste, but as ever,

Your Friend,

Fifth Avenue Hotel. *John Corlew.*

Miss Ruth Herndon. *Brunswick, Mo., June 12th, 1883.*

Dear Ruth:

I received your note of the 18th with invitation, which it gives me great pleasure to be able to accept, so you may count me as one of the party. I don't doubt but that we will have a good time, though I fear I shall be able to contribute but little to your enjoyment, not from want of desire, however. You may certainly expect me, and until then, adieu.

Yours, Ever,

Rose Hill. *Milly Adams.*

FORMS FOR REGRETS.

A regret should be worded somewhat in this manner:

Miss Mamie Stevens. *St. Louis, Oct. 20th, '83.*

Dear Mamie:

I rec'd your note with its kind invitation a few moments since. I am so sorry that a prior engagement compels me to decline. You don't know how much I regret my inability to accept. With kindest regards to your mother, believe me, dear Mamie,

Ever Yours,

Beaumont Flats. *Minnie Martin.*

VI. Letters of Introduction.

A GENTLEMAN INTRODUCING A FRIEND.

Mr. John Buckmaster. *Boston, Oct. 15th, 1883.*

Friend Buckmaster:

This will introduce to you my friend, Joachin Miller, whom I am desirous of having you meet. Mr. Miller visits St. Louis on social and business matters, and anything you may be enabled to do that will add to his pleasure or forward his interests, will be properly appreciated, and on occasion reciprocated by

Your Friend,

Wallace Overton.

A LADY INTRODUCING A LADY.

Miss Della Mansfield. *Denver, Nov. 1st, 1883.*

Dearest Della:

Allow me to take this occasion to introduce to you Miss Stella Ball, the bearer of this letter. I know you have heard me speak of her a hundred times, and believing that an acquaintance would confer mutual pleasure, I have urged her to call upon you, while in your city. Any attention bestowed upon her will be taken as a personal favor by

Your Friend,

Stasia Mansfield.

VII. Letters of Recommendation.

GENERAL LETTER RECOMMENDING A SERVANT.

New Orleans, Sept. 9th, '83.

To Whom it May Concern:—The bearer of this letter, Robert Hawkshaw, has been in my employ for the past three years, as groom and driver, and this is to certify that he has always proved himself honest and efficient. I therefore take pleasure in recommending him to any one desiring the services of a careful and competent coachman.

John P. Rogers.

98 Felicity Road.

SPECIAL LETTER RECOMMENDING A CLERK.

Fletcher, Ames & Co., *Gunnison, Col., Oct. 12th, 1883.*

New York.

Gentlemen:—The bearer of this letter, Mr. Willard Hopkins, has been in our employ for the last two years, and we have found him efficient and honest. His large acquaintance throughout the West induces him to seek a more extended field of operations, hence, his visit to your city to obtain a position as traveling salesman.

While we are loath to part with Mr. Hopkins, yet we cheerfully recommend him as a first-class man for the position he seeks, and we will be glad to hear of his success in securing a good position.

Very Truly,

Jamison, Sells & Co.

VIII. Asking a Loan and the Reply.

Chas. Jones, Esqr. *Chicago, Aug. 8th, 1883.*

Dear Sir:

Having failed to make some collections I had regarded as certain, and not receiving remittances upon which I had counted, I would take it as a great favor if you would accommodate me with One Hundred Dollars until the 15th inst., when it will be promptly repaid.

Yours Truly,

Herkimer Hudson.

ANSWER COMPLYING.

H. Hudson, Esqr. *Chicago, Aug. 9th, 1883.*

Dear Sir:

Yours of yesterday (8th) rec'd, and in reply would say that though contrary to my usual custom, I herewith enclose am't requested ($100.) Please acknowledge receipt, and don't fail to return by the 15th, as I shall need it at that time.

Yrs., &c.,

Chas. Jones.

ANSWER REFUSING.

H. Hudson, Esqr. *Chicago, Aug. 9th, 1883.*

Dear Sir:

Your favor of the 8th rec'd, and I regret to say that it is out of my power to accommodate you with am't requested. I am myself temporarily short, or should take pleasure in complying.

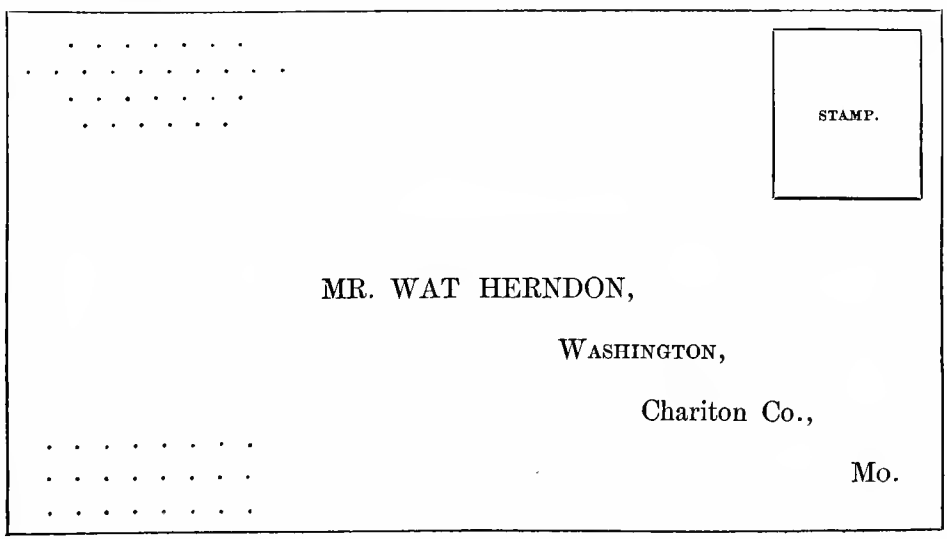
Yours Truly,

Chas. Jones.

IX. Directing Letters.

In directing envelopes be careful to write plainly, and especially avoid any eccentricities, such as some silly persons indulge in. It is best in directing a letter for a small place, to put county as well as State; but both may be omitted from letters going to metropolitan cities, as Boston, St. Louis, New Orleans, etc.

The following form is best:



A return request may be written in the upper left-hand corner, as indicated by dotted lines. If it is desired to send "in care" of any one, the notification should be in lower left-hand corner, as indicated by dotted lines.

X. Suggestions for Letter-Writers.

A FEW suggestions in regard to writing and sending letters may not be amiss, and are herewith given:

1. It is best to read your letters carefully after having finished them, to see that you have omitted nothing of importance. In the haste of composition much may be overlooked.

2. Letters on business should be brief, and to the point. Remember that to a business man time is money.

3. Always write at least legibly. This will ensure your letters being read, which is not the case with all scrawls.

4. All letters, especially those relating to business, should be promptly answered.

5. Don't fail to copy all important letters that you may write.

6. It is best to give your address, town, county and State, in each letter. If living in a city, street and number will be sufficient.

7. It is best to use what the Government calls "request envelopes," that is, envelopes with the request printed on them that, "if not called for in —— days, they shall be returned to ——."

8. Never forget to date your letters. Often a great deal depends on the correct dating of a letter. Lives and fortunes have been lost by this slight omission.

9. By draft, P. O. order, the new postal-card orders, checks, or by express, are all better modes of sending money than by registered letter. The Government is not responsible for money lost in a registered letter.

10. Letters of any importance should be preserved. File them carefully, endorsing on back date of receipt, nature of contents and name of writer.

11. In writing, use moderately heavy paper. Black ink is best, though many now use only the purple inks, as they flow very freely and do not corrode steel pens.

12. In dating and beginning letters, the following is the correct form in which the writing should appear, though, of course, any other wording may be used:

Honolulu, Sandwich Islands,
Oct. 1st, 1883.

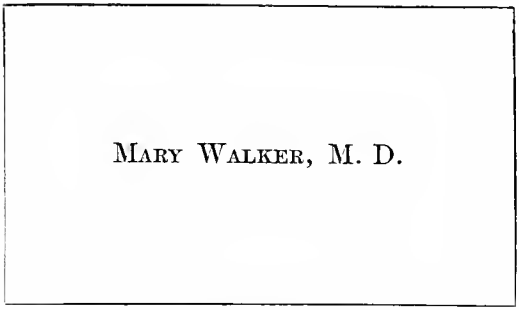
Maxwell B. Norton, Esqr.

Dear Sir:

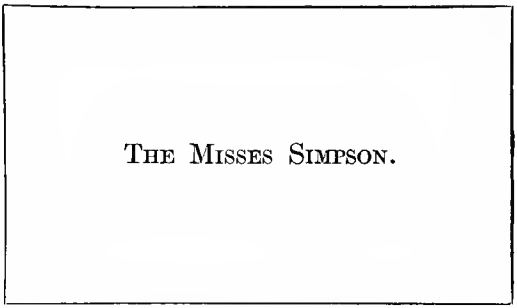
Your favor of the 12th day of September is at hand, etc., etc.

XI. Styles of Cards.

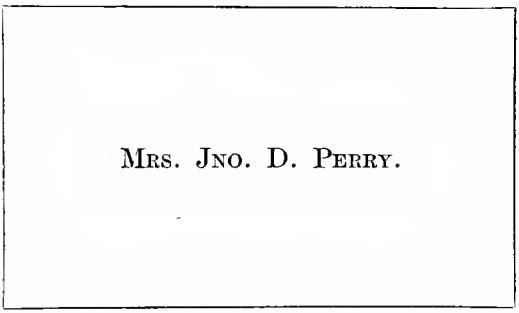
VISITING CARDS.



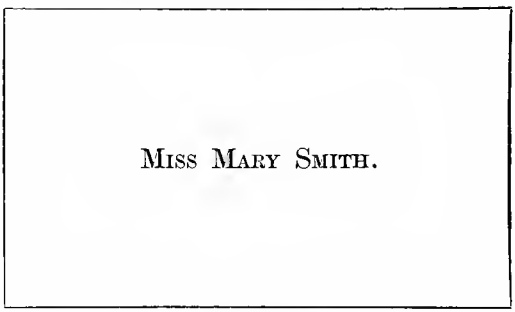
FOR A PROFESSIONAL LADY.



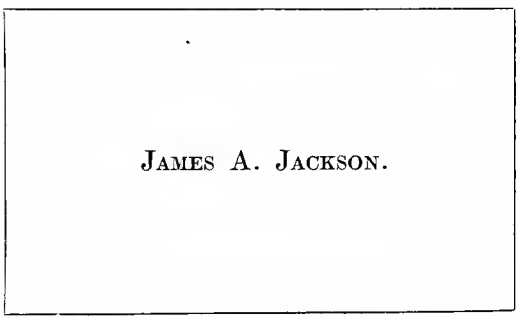
FOR SISTERS CALLING TOGETHER.



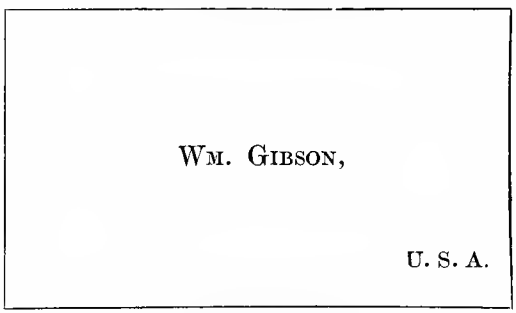
FOR MARRIED LADY.



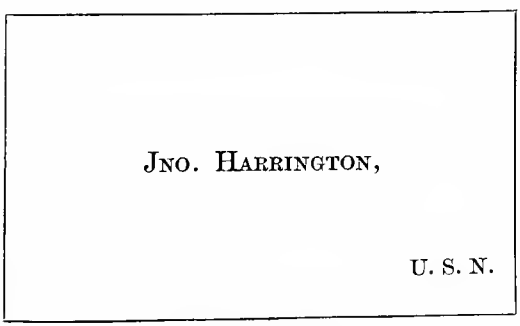
FOR UNMARRIED LADY.



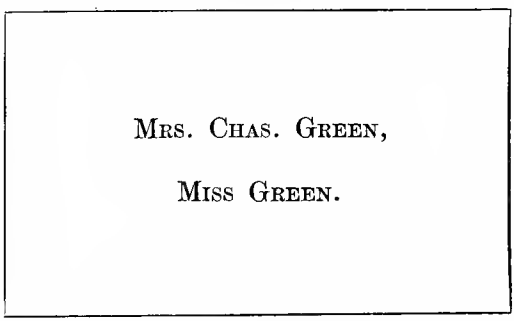
FOR GENTLEMAN.



FOR ARMY OFFICER.



FOR NAVAL OFFICER.



FOR LADY AND DAUGHTER.

Visiting cards may have printed on them the day of week on which their owners receive, thus:

MRS. WM. JAMES,

12 BERRY PLACE.

Tuesdays.

COL. AND MRS. T. GREEN,

18 GLENWOOD AVE.

Thursdays.

WITH DAY OF RECEPTION.

OTHER CARDS.

MR. AND MRS. B. JONES,

Tuesday Evenings.

19 BLOCK PLACE.

MR. AND MRS. W. MANNING,

AT HOME,

Tuesday, November 9th, 1883,

3 to 6 o'clock.

8 WESTMINSTER TERRACE.

A lady's visiting cards should not have street and number printed upon them—especially is this the case if the card belongs to an unmarried lady. If it is necessary to place the number on the card, as in case of a removal, visiting a stranger, etc., it may be neatly added with a pencil.

XII. French Words and Phrases in General Use.

THERE are many French phrases that have come into such general usage among society people that they have almost entirely displaced the corresponding English phrases. As it is important to know them, we herewith append a list of those most generally in use, with a translation of them, which will, no doubt, prove of service to many novices.

1. *Affaire d'amour,* . . . . . A love affair.
2. *A la mode,* . . . . . According to the fashion.
3. *Apropos,* . . . . . To the purpose.
4. *Au contraire,* . . . . . On the contrary.

5. *Au fait*, ... Correct.
6. *Au revoir*, or, better, *A revoir*, ... Until we meet again.
7. *Bal masqué*, ... Masked ball.
8. *Blasé*, ... Faded, satiated.
9. *Billet-doux*, ... Love-letter.
10. *Bon jour*, ... Good day.
11. *Bon mot*, ... A witty saying
12. *Bon soir*, ... Good night.
13. *Bon ton*, ... Good style, fashion.
14. *Carte blanche*, ... Full power (literally, a blank card).
15. *Chacun a son gout*, ... Each to his taste.
16. *Château en Espagne*, ... Air castles (literally, castles in Spain).
17. *Chef d'Oeuvre*, ... A masterpiece.
18. *Chèr ami*, ... Dear friend (male).
19. *Chère amie*, ... Dear friend (female),
20. *Ci-devant*, ... Former.
21. *Comme il faut*, ... Correct, as it should be.
22. *Compagnon de voyage*, ... Traveling comrade.
23. *Costume de rigeuer*, ... Full dress.
24. *Coup d'Oeil*, ... A glance (literally, a stroke of the eye).
25. *Début*, ... First appearance.
26. *Dénouement*, ... The sequel, disclosure.
27. *Dot*, ... Dowry.
28. *Double entendre*, ... Double meaning.
29. *Eclat*, ... Dash, brilliance.
30. *Elite*, ... Very select, choice
31. *Embonpoint*, ... Fatness.
32. *Encore*, ... Again.
33. *Ennuie*, ... Lassitude, weariness.
34. *En regle*, ... Regularly, properly.
35. *Entente cordial* . . . . . Amicable relation.
36. *Entrée*, ... Entrance.
37. *Entre nous*, ... Between us.
38. *E. P. (En personne)*, ... In person.
39. *E. V. (En ville)*, ... In the town, or city.
40. *Faux pas*, ... False step.
41. *Fête*, ... An entertainment.
42. *Fête champetre*, ... Rural entertainment.
43. *Haut ton*, ... High fashion.
44. *Jeu d'esprit*, ... A witticism (literally, play of words).
45. *Nom de plume*, ... Assumed literary name.
46. *Nous verrons*, ... We shall see.
47. *On dit*, ... They say.
48. *Outré*, ... Garish, ridiculous.
49. *Parvenu*, ... A would-be fashionable
50. *P. P. C. (Pour prendre congé)*, ... To take leave.
51. *R. S. V. P. (Respondez s'il vous plait)*, ... Please answer.
52. *Soi-disant*, ... Self-styled.
53. *Soirée*, ... Evening entertainment.
54. *Soirée Dansante*. . . . . Dancing party, a ball.
55. *Tête-a-tête*, ... Private, face to face (literally, head to head).
56. *Tout ensemble*, ... General appearance, the whole.
57. *Vis-a-Vis*, ... Facing, opposite.

XIII. Treatment of Children.

1. Never swear or use coarse language in the presence of children.
2. Never lower their self-respect by calling them harsh names.
3. Be free to praise a child judiciously when deserving.
4. Never break promises made to children; teach truth by example
5. If necessary to chastise a child, do not do so brutally.
6. Do not expect of children the judgment and care of older persons.
7. It is cruel to keep children up late at night, or to waken them early in the morning. They require and should have more sleep than grown persons.
8. Make of your child a companion, counsel with it and listen to its sorrows and joys as to those of a friend.
9. Do not cruelly repel its love and drive it to other confidants.
10. Do not embitter with brutality and harshness the only portion of life that can ever be happy.
11. A child should be dressed respectably; to cause it to wear coarse or ill-fitting clothes is sure to degrade it.
12. Teach a child the value of money. Let it have small sums to expend, but require an account to be kept, and then show to it whether its purchases are wise or not.
13. Reason with your children and show them the evils of vice, intemperance, and other bad habits.
14. Teach them to be careful, cleanly, considerate, true and honest.
15. Do not overtask them mentally or physically
16. Give plenty of time for recreation, and encourage healthful out-of-door games and exercises.
17. Teach by precept and example the observances of etiquette. How to eat correctly, how to enter a room, how to salute a person, etc., should be a part of the child's daily training.

XIV. Seventy-five Cardinal Rules of Etiquette.

1. In riding, driving or walking, pass to the right.
2. A gentleman should insist on carrying any packages a lady may have.
3. A true lady will always thank any one who accommodates her, as by giving up a seat in a car, opening a door, etc.
4. No gentleman will stand on a corner, before a theater, or at the door of a church, and stare at or make remarks upon ladies.
5. No gentleman or lady will be guilty of the vulgarity of flirting.
6. A gentleman who has rendered any assistance to a lady must, as soon as the service is over, bow respectfully, and pass on.
7. A lady in crossing a muddy street should raise her dress gracefully, with one hand, only to the top of her shoes.

8. It is allowable for a gentleman to offer his arms to two ladies, but no lady should take the arms of two gentlemen

9. Ladies are usually given the inside of the walk. When, in order to preserve this position, changes are to be made, the gentleman must pass behind the lady.

10. No gentleman will smoke in a parlor, nor is it allowable even on the street in the presence of a lady.

11. On very narrow crossings the lady should precede her escort, as then he is enabled to see that she gets across without accident.

12. No lady should wear a trailing dress upon the street.

13. In order the more effectually to protect a lady, a gentleman should give his left arm, and in cases of danger this should be done even if it places the lady upon the outer side of the walk.

14. A lady precedes her escort into a door or gate, down stairs and over a difficult crossing; the lady takes precedence in going down stairs.

15. A gentleman should always offer his arm to a lady in the evening. In the daytime it is not usual to do so.

16. If a lady is in distress, any gentleman, whether an acquaintance or not, should offer his assistance.

17. A lady should not go on the street at night unattended.

18. No gentleman ever makes sweeping innuendoes against the sex. To do so, argues an acquaintance only with the most disreputable.

19. Do not clean your nails or pick your teeth in company.

20. It is vulgar to indicate a person by pointing.

21. A practical joke is worse than vulgar: it is cruel.

22. Always give precedence to ladies, invalids and elderly persons.

23. Do not make promises that you do not intend to fulfill.

24. Never touch an acquaintance to call his attention, and never touch any one, however menial may be their position, with a cane, parasol or umbrella to secure their notice.

25. Only vulgarians touch pictures, statues, etc., with canes or parasols, to point them out, or to indicate any defect or beauty.

26. Every polite question deserves a civil answer.

27. You have no right to lend an article that you yourself have borrowed.

28. Never stand across the pavement, blocking it, and do not occupy a doorway or narrow hall to the annoyance and retarding of passers.

29. A gift made or a favor rendered should never be alluded to.

30. A gentleman or lady will not only not open the letter of another, but will not read one already opened, unless requested to do so.

31. Charity to street beggers is a doubtful method of relieving necessities.

32. Only a miserable cad or senseless dude ever boasts of his conquests amongst the fair sex.

33. Never betray a confidence.

34. Remember that "too much familiarity breeds contempt."

35. Rejoice not at the calamities of another, even though an enemy.

36. Be gentle and graceful in all things.

37. A present should never be undervalued, nor sent in hopes of a return.

38. Always close the door after you gently and without slamming.

39. Do not boast of your own exploits.

40. Never without necessity pass between two persons engaged in a conversation—should it become necessary, always apologize.

41. Apologize for passing between any one and the fire, and avoid doing so if possible.

42. Be punctual in keeping appointments.

43. Never attempt to monopolize the conversation.

44. Never assert anything with a great degree of certainty.

45. Do not call newly made acquaintances by their given names.

46. Do not laugh at your own wit.

47. Be not often the hero of your own legends.

48. In foreign countries boast not overmuch of your own.

49. It is vulgar to question children or servants about the affairs of their families.

50. Be neither rude to nor familiar with servants. Treat them humanly, yet with a proper degree of dignity.

51. It is neither just nor honest to punish children for faults in the commission of which you set them the example.

52. Treat even your enemies courteously under your own roof.

53. Never answer questions addressed to others, or even those that have been addressed generally to the company of which you are a member.

54. It is better to teach by precept than by example.

55. Avoid satire and sneering.

56. Wit that wounds should be carefully avoided.

57. Be kind to all; treat courteously those who ask and those who extend favors.

58. Be truthful. Lying is the vice of slaves.

59. Avoid hypocrisy, nor make any false pretences.

60. Invitations should be promptly answered.

61. Do not neglect calling upon friends.

62. If writing to another upon business (of benefit to yourself) do not fail to enclose postage stamp for reply.

63. Do not cross your legs, or extend your feet out into the aisles of cars or 'busses, as others will be troubled thereby.

64. An offered apology should always be accepted, though it is not necessary to again begin a friendship with the person offering it.

65. A lady should not accept expensive gifts, except from near relatives or an accepted lover.

66. Avoid all boisterous conduct, in laughing or talking.

67. All extremes should be avoided.

68. Flashy vestments and much jewelry should be avoided.

69. Do nothing that will interfere with the pleasures of others.

70. Do not scoff at the beliefs of others.

71. Be well dressed, but never over-dressed.

72. Treat children with gentleness and consideration. He who beats or abuses a child, degrades it.

73. Never indulge in profanity; it is a vice without pleasure or reward.

74. Never associate with any one whom you would not willingly introduce to your family.

75. Adopt, if not sinful or degrading, the customs of those amongst whom your lot is cast. Never be singular.

XV. Alphabet of Etiquette.

Avoid thou all evil, all rudeness, all haste,
Be gentle, be cheerful, be kindly, be chaste.
Consider the needs of the old and the weak;
Don't volunteer counsel, think twice ere you speak.
Ever think last of self, be not boastful or proud,
Fear scandal and gossip, let your talk be not loud.
Greet with equal politeness the high and the low,
Have a heart full of kindness, a soul pure as snow.
Injure none by a look, or a word or a tone;
Join not those that are evil; far better alone.
Keep promise and counsel, let your word be your bond.
Leave lying to slaves, of yourself be not fond.
Move gently; be modest in action and dress;
Never swear, never mock at another's distress.
Over dressing avoid, but at fashion don't sneer,
Pay due tribute to usage, but bend not to fear.
Quit all that is harmful to self or to others,
Remember this world is a wide band of brothers!
Shun the fool and the ruffian; the fop and the boor,
Take pleasure in helping the weak and the poor.
Use good language or none, all coarseness avoid,
Vulgarity's sinful, or with sin alloyed.
Wax ever in virtue, in grace and good will,
Xeelling in good and decreasing in ill.
Yonder sun be thy guidance in everything bright,
Zero marking thy standing in all that's not right.

*Composed by the late Lord D'Israeli, the English Premier, at the age of 12 years.

Memorandum

MISCELLANEOUS.

VALUABLE TABLES AND RECIPES.

FOODS, SPICES AND CONDIMENTS.

WEIGHTS, MEASURES, LEGAL FORMS, ETC.

Memorandum

MISCELLANEOUS.

CHAPTER XXXIV.

FOOD PRODUCTS OF COMMERCE.

I. FLOUR AND ITS MANUFACTURE.—II. RYE AND ITS PRODUCTS.—III. BARLEY AND ITS PRODUCTS.—IV. OATS AND THEIR PRODUCTS.—V. MAIZE AND ITS PRODUCTS.—VI. BEANS AND PEAS AND THEIR PRODUCTS.—VII. POTATOES AND POTATO PRODUCTS.—VIII. SAGE AND TAPIOCA.—IX. CHOCOLATE AND COCOA.—X. COFFEE.—XI. TEA.—XII. COTTON-SEED OIL.—XIII. SPICES AND THEIR ADULTERATION—PEPPER.—XIV. CINNAMON; HOW TO KNOW IF PURE.—XV. CLOVES AND ALLSPICE.—XVI. NUTMEGS AND MACE.—XVII GINGER AND ITS PREPARATION.—XVIII. CAPERS, TRUE AND SPURIOUS KINDS.—XIX. THE TAMARIND

I. Flour and Its Manufacture.

ORIGINALLY the word "flour" was used only to designate the bolted flour of wheat. Rye, barley, oats, buckwheat and corn were more coarsely ground, and their products were called meal. Improvements in milling have now so changed the nomenclature, that the products of wheat, rye and buckwheat are now also called flour. Corn-meal and oatmeal are the only meals, so called, in the United States, though, in some parts of Europe, and in Asia and Africa, barley is ground into meal. The grades of wheat flour are numerous under what is known as the "patent process," by which wheat, often being separated from its bran, is reduced by successive operations to the requisite fineness. It is not ground by crushing as formerly, but by granulating. Wheat and rye are separable into bran, shorts, middlings, fine, superfine and extra flour. There are several patent processes in successful use in the manufacture of flour, and the increased product, per bushel, has driven most of the ordinary mills to the wall; so that now the farmer often finds it cheaper to sell his wheat and buy his flour than to have it ground at country mills. The principal grades of flour are: Fine, Superfine, Family, and XX, XXX and XXXX extras; and every great mill has its own special brand of superior flour.

II. Rye and Its Products.

RYE flour is seldom used alone for bread, but is mixed with fine corn-meal or wheat flour. Thus used it makes a moist bread, from the quantity of gluten it contains. Rye and Indian bread is much used in cities for breakfast. It requires long baking, and hence is seldom prepared except by regular bakers. It was formerly much used ground, as a portion of the cut feed for horses. Its principal use now, in the United States, is in the manufacture of whiskey.

Rye is not generally sown as a field crop. On sandy land considerable quantities are raised, the product being white and in every way better than that of mucky soils. The crop, however, is large, and our exports are considerable. The crop of 1881 was 20,704,950 bushels, being less than that of any year since 1876. In 1878 the largest crop of rye ever known in the country was produced, being 25,843,790 bushels. The average value of this grain in 1881 was 93.3 cents per bushel, the average yield 11.6 bushels per acre, and the average value $10.82 per acre. The average yield per acre for the last eleven years was 13.9 bushels and the average price for the same period was 72.2 cents per bushel.

III. Barley and its Products.

BARLEY is not used for bread in the United States, but it is an important and valuable crop, immense quantities being used in the manufacture of ale and beer. Pearled barley is manufactured to a limited extent. In this process the barley is first hulled and then rounded by the attrition of machinery. California, New York and Wisconsin produce more than half the annual crop. The crop for 1882 was 45,000,000 bushels—an average of 23.5 bushels per acre, a greater yield than any previous year, except in 1880, when the yield was 45,165,346 bushels, with an average of 24.5 bushels per acre. The average price for the last eleven years is 73.2 cents per bushel; the average yearly price ranging from 58.9 to 92.1 cents per bushel.

IV. Oats and Their Products.

OATS are every year more and more used as food in the shape of oatmeal. The grain is kiln-dried, hulled, and then broken or granulated in a peculiar mill. The best oatmeal is that prepared by partial cooking, again dried, so that its preparation for puddings (mush) requires only ten to fifteen minutes. The yield of oats in the United States in 1862 was 480,000,000 bushels, the largest yield ever known. Illinois, Iowa, New York, Wisconsin, Missouri, Pennsylvania, Ohio, Indiana and Kansas are the States of largest production. The average produce per acre for the last eleven years was 27.6 bushels per acre. Certain fields produced over one hundred bushels per acre.

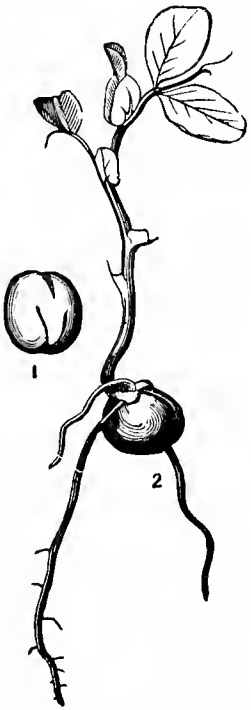
V. Maize and Its Products.

THIS is the most important grain crop of the United States. As human food it ranks high, its various products thus used being meal, hominy, samp, hulled corn, farina and other preparations. Corn is also the great stock-feeding grain. The starch of commerce is manufactured from it. It is the principal agent in the production of alcohol, and many millions of bushels are now annually used in the manufacture of glucose (corn sugar). The Mississippi Valley is the great corn-producing region of the world, no other country seeming to have such combined capabilities of soil and climate. In 1882, the States north of Kentucky and west of Pennsylvania produced 1,250,000,000 of the total crop of 1,680,000,000 bushels.

VI. Beans and Peas and Their Products.

BEANS and peas in their fully ripened and dry state form no insignificant article of the world's commerce and food supply. Beans are known commercially only in their natural state, the portion ground into bean-meal being insignificant. Peas, however, are found in a variety of forms, but principally as split peas (divested of the skin and halved), and as pea-meal. The trade in canned green peas is yearly assuming larger and larger proportions. The production of dried peas for shipment is confined entirely to the most northerly portions of the United States and to Canada, the ravages of the pea-beetle, or pea-weevil (*Brucus pisi*), incorrectly called pea-bugs, in the regions south of the latitude named, preventing the production of perfect ripened seeds. The great bulk of the split peas of commerce come from England and Scotland, whose climates are favorable to the crop. Two cuts are given showing the germination of the bean and the pea, as companion pictures, and as a lesson in botany. In the case of beans, the two lobes of the seed, in germinating, are thrust above ground, thus forming the first leaves of the plant, and upon which it is supported until the roots are enabled to draw nourishment from the earth. In the case of peas, the shoot is thrust upwards, forming true leaves at once, the seed remaining below the surface.

GERMINATION OF THE BEAN.



GERMINATION OF THE PEA.

The varieties of beans are innumerable, the sorts in greatest request for their green pods being colored, while those used for their dried seeds, as food, being the white varieties. The pea, (navy) bean, the marrow bean, and the Lima bean, are carried to all parts of the civilized world, and are considered indispensable to armies, navies and mariners generally. They are both exceedingly rich in flesh-forming material, as starch, gum and gluten, and deficient in oil.

VII. Potatoes and Their Products.

POTATOES are now almost exclusively used as human food. Formerly, large quantities of starch were made from them, and they were much used for distillation into spirits. Alcohol and starch are now made principally from corn. The average

yearly production of potatoes in the United States in the past eleven years, was 135,491,019 bushels, the largest yield in one year being 181,626,400 bushels, and the smallest, 105,981,000 bushels.

WILD POTATO OF NEW MEXICO. (*Salanum Fendliri*)

New York is the great potato-growing State, giving 20,000,000 bushels annually; next comes Pennsylvania with about 9,000,000 bushels. Then come Michigan, Wisconsin, Iowa, Illinois, Minnesota, California and Ohio, the productions in these States being from more than 3,000,000 bushels annually, to over 7,000,000.

A true wild potato (*Salanum Fendliri*), supposed to be the original of the cultivated potato, has lately been found growing in abundance in the northern part of New Mexico, between Wingate and Fort Defiance. The tubers are half to three-quarters of an inch in diameter, and when boiled are esculent. They are eagerly sought by the squaws. If eaten in large quantities they produce griping, and hence the Navaho Indians eat magnesian earth with their meal of wild potatoes. The illustration shows the plant and tubers.

VIII. Sago and Tapioca.

Sago is a starchy farina, prepared from the pith of various palm trees. The arrow-root of Florida is a variety of sago prepared from indigenous plants, *Zamia integrifolia* and *Z. pumila*. Tapioca is prepared from a tropical plant, grown principally in Brazil—*Jatropa manihot* There are two

varieties. The acridity of the roots is destroyed by roasting and washing. Good substitutes are prepared from the starch of corn.

IX. Chocolate and Cocoa.

Both of these are preparations of the nuts of the chocolate tree (*Theobroma cocoa*), the first from the meat, and the second from the cotyledons or nibs. The West Indies, Mexico, Central America and Brazil are the principal producing countries. The tree is inter-tropical, and there are several species. The beverage is nourishing, but does not possess the refreshing qualities of tea and coffee.

YOUNG PLANT OF ARABIAN COFFEE.

How Chocolate is Made. — In the regions where chocolate is cultivated, the ripe nuts are gathered and exported; or when manufactured at home, the fruits are split open, and the nuts (seeds) removed. The latter are then cleaned of the pulpy matter surrounding them, and subjected to a process of fermentation, for the purpose of developing their color, and when this process is completed they are dried in the sun and packed for transportation. The seeds are prepared for use by roasting in revolving metal cylinders, then bruising them to loosen the skins, which are removed by fanning. The cotyledons,

commonly called cacao-nibs, are separated and crushed and ground between heated rollers, which softens the oily matter, and reduces them to a uniform, pasty mass; this is then mixed with variable quantities of sugar and starch, to form the different kinds of cacao, or sweetened and flavored with vanilla or other substances for the formation of chocolate.

X. Coffee.

Coffee and tea are articles of almost universal consumption among civilized peoples. Coffee is strictly an inter-tropical plant, and is scarcely hardy even in the warmest portions of Florida and California. The principal countries producing coffee are the West Indies, Central America and Brazil. The grades of so-called Mocha, Java, etc., are mostly produced in the localities above named from seed originally imported. Since the export from Oriental countries is comparatively insignificant, Brazil is the great coffee-producing country of the globe. Coffee owes its flavor both to the nature of the plants and to the soil upon which it grows. In this respect it is like tobacco, the peculiarity of soil and climate giving it flavor. The chief requirements of a coffee plantation are constant heat, and protection from the direct rays of the sun.

XI. Tea.

Tea is indigenous to the sub-tropical regions of China. It has been extensively naturalized in other countries, and will survive the winters in the United States as far north as Virginia. Its native country is not known, but Assam is the only country where it is found growing wild. It is injured by long sea voyages, even when the greatest care is observed, and hence, since the route to China and the other Oriental tea-producing countries has been opened by the railways to the Pacific, the fragrance is better preserved than heretofore, since the water voyage is materially lessened in point of time. Russia is said to receive the finest tea, outside of China, it being brought overland. In every part of the South where the shrub is hardy, sufficient should be produced for home consumption. The cost of labor in its preparation alone prevents its successful cultivation in the hill regions of the South.

XII. Cotton Seed Oil.

With the falling off in the cultivation of olives, various oils have been used for the adulteration of olive oil, or for entirely supplanting its use. One much used is cotton seed oil, of which vast quantities are now yearly exported to Europe to be returned to us, bottled and duly labeled *heuile d'olive*. It certainly would be better to use it in its original form without paying import dues, since it can be so cheaply made that it is largely used in the adulteration of lard, butter, etc.

Cotton-seed oil is a bland, pure oil, agreeable to the taste, and in no way injurious. The discovery of its valuable qualities has very much enhanced the profits of the cotton crop of the South, since the seeds have been utilized for the production

of this oil as well as for the feeding of stock, instead of allowing them to rot

TEA IN VARIOUS STAGES OF MANUFACTURE.

on the ground for manure, as used to be the common practice in former years.

XIII. Spices and Their Adulteration—Pepper.

THE pepper of commerce is of two kinds. Red, or cayenne pepper, is the product of our common bird or Chili pepper, an annual plant which may be ripened anywhere in the United States south of forty-five degrees, by starting the plants in a hot-bed, and transplanting. The Cayenne pepper of commerce is the fully ripened fruit pods, thoroughly dried and ground to powder.

Black and White Pepper.—The true pepper of commerce is produced in tropical climates, from the berry of a perennial climbing shrub, a native of Sumatra, but extensively cultivated in Java, Ceylon, and other tropical regions of Asia. The vine bears its seeds at three years old, on spikes. Black pepper is this seed. White pepper is the seed divested of its hull. The botanical name is *piper nigrum*.

Intoxicating Pepper.—The celebrated intoxicating pepper is the fruit of another species, *piper betel*, and is chewed by the natives of India prepared with lime, and wrapped in the leaves of the betel pepper (*chavica betel.*) One hundred million people are said to chew this intoxicating substance.

Adulterations.—Pepper is adulterated with ground rice, mustard, sweepings of wareroonis, etc., and even the berries are counterfeited by a mixture of oil cake, clay and cayenne. The only safety in buying ground pepper is in the integrity of the firms who manufacture it.

XIV. Cinnamon—How to Know It Pure.

THE botanical name of the true cinnamon is *Cinnamomum Zeylanicum*, (a species of the laurel family) a tropical tree reaching a height of thirty feet, and cultivated in many countries. Ceylon has long been noted for the excellence of its cinnamon, but commerce has been largely supplied from the West Indies and South America, and there is much inferior bark sold as the genuine article. It is prepared by stripping the bark from the branches, when it naturally rolls up into quills, the smaller of which are introduced into the larger, and then dried in the sun. Good cinnamon is known by the thinness of the bark; as a rule, the thinner and more pliable, the finer the quality. When it is broken the fracture is splintery. It is largely used as a condiment for its pleasant flavor, and its astringent and cordial properties give it a value as a medicine.

Cassia.—This is the bark of *Cinnamomum cassia*, a tree growing forty to fifty feet in height, cultivated to a considerable extent in China, the Philippine Islands, the western coast of Africa, and in Brazil. The China cassia is considered superior in perfume and flavor to any spice of its class. This bark resembles the true cinnamon, but is thicker, coarser, and not so delicate in flavor, but being cheaper is frequently used to adulterate the true article. For confectionary purposes this affords a stronger flavor than cinnamon, and is therefore preferred. The bark is collected and prepared as for cinnamon. Cassia bark is distinguished from cinnamon by being more brittle, and of less fibrous texture; it is not so pungent, and has more of a mucilaginous or gelatinous quality.

XVI. Cloves and Allspice.

Cloves.—Cloves are the flower-buds of a species of myrtle, (*Caryophyllus aromaticus*) a small evergreen tree, native to the Malaccas, but cultivated in various tropical countries, especially the East and West Indies. The flower buds are collected before they expand, are cleaned, dried, and darkened by smoking them over a wood fire. All parts of the plant are aromatic; the flower buds only are used in commerce.

Allspice.—This is of two kinds, Jamaica pepper, the fruit of a species of myrtle (*M. pimenta*), and allspice-pimento, the fruit of *Eugenia pimento*. It takes the name allspice from combining the flavor of various spices, as cinnamon, cloves and nutmeg. The allspice-pimento tree is the species generally cultivated, and is planted in orchard-like rows, forming high beautiful trees. The berries are about the size of a small pea, of a dark color, and, as seen in commerce, are surmounted by the remains of the calyx. They are prepared by being gathered before they are fully ripe, and then dried in the sun, when they acquire that reddish-brown tint which makes them marketable.

XVI. Nutmegs and Mace.

THE nutmeg is the kernel of a small tropical tree named *Myristica Moschata*. The leaves are aromatic, and the fruit is very much like a peach, having a longitudinal groove on one side, and bursting into two pieces, when the inclosed seed, covered by a false aril which constitutes the substance known as the mace, is exposed. The seed itself has a thick outer shell which may be removed when dry, and which incloses the nucleus of the seed, the nutmeg of commerce. The fruit is gathered at various seasons as it attains maturity. The mace, or covering, of a saffron or orange color, is used in the same manner as the nutmeg.

XVII. Ginger and Its Preparation.

THERE are a number of East Indian plants that are used in the place of ginger, the principal ones of which are *Curcuma amada*, *aromatica* and *zedoria*. The true ginger of commerce is the root-stocks (*rhizomes*) of *Zingiber officinale*, a plant much cultivated both in the East and West Indies, as well as in South America, Africa and China. The rhizome, or woody root-stock, which forms the ginger, is dug up when of sufficient size, cleaned, scraped and dried, and in this state is called uncoated ginger; but when the outer skin is not removed from the root-stocks it is called coated, and presents a dirty-brown appearance. Independent of this difference in color, which is in the mode of preparation, it is supposed that there are two varieties of the species, one producing white, and the other dark-colored ginger. The darker kinds are sometimes bleached by exposure to the fumes of chloride of lime, or burning sulphur. Ginger when broken across shows a number of small fibers imbedded in floury tissue. Its well-known hot, pungent taste is due to the presence of a volatile oil; it also contains a large quantity of starch and yellow coloring matter, inclosed in large cells.

Adulterations.—Ground ginger is largely adulterated with starch, wheat-flour, ground rice, mustard, husks, etc., in various proportions. In a young state the rhizomes are tender, fleshy, and mildly aromatic, at which time, preserved in syrup they form the conserve known as preserved ginger. West India gingers are preferred to those from the East Indies.

XVIII. Capers—True and Spurious Kinds.

The true caper of commerce is known botanically as *Capparis spinosa*, a creeping plant, a native of the south of Europe. The flower-buds, and in some parts of Italy the unripe fruit, are pickled in vinegar, and form what are known as capers. An African species, *C. sodada*, furnishes berries with a pepper-like, pungent taste, and when dried are used as food. The flower-buds of *Zygophyllum fabago*, a native of the Cape of Good Hope, are used instead of capers, or substituted for that condiment. *Z. coccineum* has aromatic seeds, which are used by the natives in place of pepper. These and several other species are possessed of vermifuge properties. The leaves of *Z. simplex* are used for diseases of the eye. The smell of this plant is said to be so detestable that animals will not eat the foliage.

XIX. The Tamarinds.

Tamarinds are the fruit pods of one of the handsomest of tropical trees, the *Tamarindus Indica* having beautifully pinnated foliage. There are varieties of this tree, distinguishable chiefly by the size of the pods. The pods vary in length from three to six inches, and are slightly curved. They consist of a brittle shell, inclosing a soft, acid, brown pulp, traversed by strong woody fibers; the seeds are again immediately invested by a thin membranous covering. They owe their grateful acidity to the presence of citric, tartaric and other vegetable acids. Tamarinds form an important ingredient in the cookery of Eastern nations, as in the curries of the East Indies.

CHAPTER XXXV.

GARDEN FLOWERS AND SHRUBS.

I. THE FLOWER GARDEN.—II. HOW TO CULTIVATE FLOWERS.—III. SELECT LIST OF FLOWERS FOR GENERAL CULTIVATION.—IV. BIENNIAL AND PERENNIAL FLOWERS.—V. SUMMER FLOWERING BULBS.—VI. FLOWERING PLANTS AND VINES—ROSES.—VII. FLOWERING SHRUBS.—VIII. CLIMBING AND TRAILING SHRUBS.—IX. FLOWERING TREES.—X. EVERLASTING FLOWERS AND ORNAMENTAL GRASSES.—XI. WATER PLANTS.—XII. TRELLISES.

I. The Flower Garden.

THE vegetable garden is properly the province of the master of the farm; the flower garden is preëminently the home of feminine art and taste. However

CRESTED MOSS ROSES—HALF SIZE.

small the village or city lot, flowers may smile up from it to the sun, and call down blessings from the admiring passer-by upon the fair and skillful hands that have tended them. In no place do they more improve and refine the surroundings, and show the beauty of feminine taste and culture than upon the farm. An ample lawn

studded with ornamental shrubs and trees, a bed cut out here and there, or a smiling parterre where these lovely gifts of nature have been taught by care and skill to bloom, fill the soul with an harmonious joy. All long for the beautiful. All love flowers. But many, ignorantly, suppose that flowers cost so much in time and money that only the wealthy may enjoy them. They are within the easy reach of all. The common flowers are, as a rule, as beautiful as the rarer ones. Perennial flowering plants, or their seeds, once planted, remain year after year, increasing in beauty with each successive season until they arrive at their full perfection.

II. How to Cultivate Flowers.

THE principal mistake made in the cultivation of flowers, is permitting them to be smothered while young, by weeds. Many of the common varieties, which sow themselves by their seeds, remaining in the ground during the winter, manage to make a pretty successful struggle with their enemies, the weeds, but the plants are

PANSIES

MOSS PINK. (PHLOX SUBULATA.)

so crowded as to detract much from their beauty. This is why, in the country, so much attention is paid to perennials, that is to say, the plants or flowers that live from year to year. If the directions here given are followed, the cultivation of annuals will cost less labor, they will come much earlier to perfection, and be, in every respect, better than if sown in the open ground. All that is necessary is to prepare, about the time field plowing begins, a small hot-bed, as described in the chapter on Vegetable Gardening; or a cold frame (a bed covered with sashes), in which latter case, the seeds should not be sown therein, until just after the time for planting spring wheat.

Having prepared the bed and put in six inches of clean, fine mold, sow the flower seeds in lines four inches apart between rows, putting down a peg marked with the name of each variety sown. When large enough to transplant, pick the plants out into another frame, place them two inches apart, and here let them stand

until they are ready to go out of doors. Take up with earth about the roots, lay on trays, and they are easily and safely carried to where they are to grow.

There are but few annuals that, treated in this way, will not transplant kindly. Sweet peas, candytuft, etc., should, however, be sown where they are to stand. The larkspurs, poppies, mignonette, heliotrope and cypress vine, which are somewhat difficult to transplant, may be pricked out in troughs, similar to those described in the chapter on Vegetable Gardening, each trough having a pasteboard, or other division, thrust down along the middle, to separate it into two parts. Plants difficult of removal may be grown in these simple troughs, and be quickly and easily transplanted. This may be done at any time in the evening, unless the soil is too wet to work. If so, wait until it is dry enough. To transplant in dry weather, give the plants in the bed a good soaking the morning before transplanting, which, as stated, had best be done at night.

PERENNIAL DAISY.

CALADIUM.

Leave a little depression, water the roots, and, when the water has disappeared, draw the dry earth over all. They will hardly shrink. You will have forwarded the season of flowering fully three weeks, and produced your flowers, even of the more hardy sorts, far cheaper than if you had sown the seed outside. You will also be able to grow many things usually bought as plants from the florists, such as verbena, pinks, daisy, pansy, etc. You may, early in July, have in full bloom China and other garden pinks, and nearly all the class that, sown outside, do not usually bloom until the second year. You may have balsams, candytuft, alyssum, mignonette, nasturtium, phlox, zinnias, morning glory, in splendid condition before your neighbors, who have sown in the open air, can see theirs among the weeds.

A second crop of mignonette, candytuft, annual phlox, alyssum, balsams, etc., should, later, be sown inside to produce autumn bloom. In your hot-bed start gladiolus, dahlia, tigridias and other bulbs and tubers, and also such roots of perennials, including Bengal and other tender roses, as you have kept through the winter in boxes placed in a light cellar.

III. Select List of Flowers for General Cultivation.

THE running notes below will give all the information necessary to the grower in addition to that already stated. Any respectable seed catalogue will give information as to special varieties.

AGERATUM.—Cuttings may be started under glass. If seed is sown cover lightly; set plants six inches apart; nice for winter flowering in the house.

AMARANTHUS.—Ornamental foliage plants; fine in masses, and in mixed shrubbery, borders and centers; sow in hot-bed and transplant.

ASPERULA.—Dwarf, desirable for shady situations and moist soil; fine for bouquets; plant six inches apart.

ASTER.—Showy for borders; flowers in autumn; sow in cold frame; transplant tall varieties sixteen inches apart, dwarf varieties seven inches apart, in good deep soil.

BALSAM.—Showy and desirable; easily cultivated; prune by pinching out the terminal buds; sow in hot-bed, cold-frame or window box; transplant into a deep rich soil, twelve inches apart; set dwarf sorts separate from tall varieties.

CACALIA. (TASSEL FLOWER).—Tassel-shaped flowers in clusters on slender stalks; nice for bouquets; sow in cold-frame; transplant to ten inches apart.

CALANDRINIA.—Sow seeds in slight hot-bed and transplant to light soil; it flowers freely, and is perennial if protected in winter.

CALENDULA. (POT MARIGOLD).—Very pretty; flowers toward sunset and does not open on cloudy days; hence one of its names, rainy marigold.

CANDYTUFT.—Fine for edging of beds and bouquets; for early flowering sow seed in fall and protect during winter with mulch; thin plants to four inches apart in the spring; it is difficult to transplant.

CELOSIA. (COCKSCOMB).—Start early in hot-beds or window-boxes, and transplant into small pots, to remain until the flowers begin to appear, then set out in warm garden soil fifteen inches apart.

CLARKIA.—Sow in March, under glass, and again later in the open air; they flourish in any soil free from wet; thin to a foot apart.

CONVOLVULUS. (MORNING GLORY).—There are dwarf and also running species, all of them handsome; they may be sown in the open air at corn-planting time, or earlier in a cold frame and transplanted.

DIANTHUS. (PINKS).—Among the most elegant of plants are carnation, clove pink, China pink and sweet William; sow in hot-bed; transplant dwarf varieties six inches apart; tall, twelve inches apart; if not kept too warm they are good house plants.

DELPHINUM. (LARKSPUR).—These have finely cut leaves and beautiful flowers of scarlet, pink, purple, blue and white; double white is fine for bonquets; sow in the autumn or in the spring.

ESCHSCHOLTZIA.—Showy flowers of yellow and cream white; will not bear transplanting; thin out to eight inches apart.

GAILLARDIA.—If sown early under glass the bloom can be kept up the whole summer; the seed germinates slowly; do not transplant until all danger of frost is past.

GILIA.—Low growing, profuse in bloom; the best effect is produced by them in masses, or in borders on rock-work; the flowers are nice for bouquets; sow in fall and cover lightly during winter; thin to six inches apart.

LOBELIA.—Very pretty for baskets or vases; sow seed in hot-bed or frame; dwarf varieties are useful for borders or pots; transplant six inches apart.

LUPIN.—Hardy and easy to grow; sow the seed in the open ground where wanted to bloom; they can not be transplanted.

MARIGOLD.—The varieties all are showy, and produce fine effects in masses; hardy, and continue in bloom the whole season; sow seed in frame or hot-bed; transplant two feet apart; dwarf varieties, twelve inches apart.

MESEMBRYANTHEMUM.—Pretty plants of dwarf habit, fine foliage, suitable for basket or pot culture on the border; sow seed under grass; transplant eight inches apart.

MIGNONETTE.—Delightful for its fragrance; sow under glass and transplant in the open air eight inches apart; sow in the open ground in May for succession or late bloom.

MIRABILIS. (MARVEL OF PERU).—Foliage and flowers are beautiful. For early flowering, sow in hot-bed or box, or may be sown where wanted to bloom; thin out two feet apart.

NASTURTIUM.—Dwarf and running varieties; the latter used for hanging-baskets in winter. Dwarfs, pretty, low-growing, profuse flowering plants. The green seeds, like martynia pods, are valuable for pickling. Sow in hot-bed and transplant in open air, eight inches apart.

NEMOPHILA. (BABY'S EYES).—Loveliest of blue-eyed flowers. They are low, hardy annuals. Sow in frames, transplant six inches apart; thrive best in cool, shady places. Seed sown in the fall will succeed well.

PANSY. (VIOLA TRI-COLOR).—Nothing prettier; bloom the first season, in June, if sown early in hot-bed and transplanted. Requires protection during the winter if in open-air beds.

PETUNIA.—Indispensable, and elegant in masses; fine in the window garden. The seed may be sown in hot-bed or cold frame; transplant eighteen inches apart; the plants do not always come true from seed; they are of every shade of color, and bloom from early spring until frost.

PHLOX, DRUMMOND'S. (ANNUAL).—Among the most beautiful of garden flowers, and of infinite variety of colors. The seeds for early flowering should be sown in the hot-bed or the cold-frame, and transplanted one foot apart, as too close planting produces mildew. Or plant out doors where wished to grow. The pretty moss pink is one of the perennial phloxes.

PORTULACA.—One of the most brilliant of sun-loving flowers; low-growing,

creeping plants, flowering abundantly. Sow in hot-bed and transplant, six inches apart in the open air.

Ricinus. (Castor-oil Bean).—Plants of green and purple foliage, of tropical and striking effect. A centre-piece of ricinus, with plants of canna next, and a row of caladium plants outside, will form a bed truly tropical in effect.

Scabiosa. (Mourning Bride).—Bright-colored, annuals, adapted for beds and for bouquets. The German dwarf varieties are double; sow in frame or in open border. Set the tall varieties fifteen inches apart, dwarf, a foot apart.

HYBRID TEA ROSE—LA FRANCE.

Stock Flowers.—Stock or gilliflower will never go out of favor, being abundantly flowering, with colors running through all the shades of crimson, lilac, rose, white, etc. Rich soil is requisite to keep Stocks double; they are planted in May or sown earlier in the hot-bed, and set out, twelve inches apart. The annual Virginia Stock is fine for edgings, but it does not transplant easily.

Zinnia. (Youth and Old Age).—The varieties of this Mexican plant are magnificent in color. The flower is nearly as double as the dahlia, and lasts a long time. Sow the seed under glass in early spring, and transplant to the open ground, when danger of frost is over.

In this list we have included some plants that are biennial, but treated as annual plants as blooming the first year. The double daisy is also not an annual, but will bloom the first season if sown very early and twice transplanted before being set out. They are difficult to winter out of doors, although in Europe they are hardy as far north as Sweden. When there is plenty of snow, many tender plants and flowers may be safely wintered.

CHARLES LEFEBVRE ROSE.

IV. Biennial and Perennial Flowers.

ACANTHUS; aconitum (monk's hood); adonis; alyssum (distinct from sweet alyssum, an annual); aquilegia (columbine); hollyhock, of which the double varieties are elegant and in great variety of color; iberis (candytuft); linum, or ornamental flox; lobelia; lychnis (flame flower); myosotis (forget-me-not); œnothera (evening primrose); perennial poppy; perennial pea; penstemon; perennial phlox; pinks, including picotees and sweet William; primula (primrose); pyrethrum; rudbeckia; salvia; veronica (speedwell); and violet (sweet violet). These varieties may be named among the useful ornamental plants which either flower the second season or are perennial.

V. Summer Flowering Bulbs.

Of bulbs, tubers and roots, which include many that must be kept over winter in dry sand to prevent freezing, we may note: amaryllis (magnificent lily-like plants); gladiolus (sword-lily), and all the hardy lilies proper; dahlias, caladium, dicentra (bleeding heart), Maderia vine, Japan spirea, tritoma, tuberose (must be started very early, planted out when the nights are warm and freely watered), tulips and hyacinths.

COUNTESS OF SERENE ROSE.

VI. Flowering Plants and Vines—Roses.

Among the ornamental vines are adlumia (Alleghany vine); ampelopsis quinquefolia (Virginia creeper); bignonia radicans (trumpet-vine); celastrus scandens (climbing bitter-sweet); clematis flammula (European sweet, white); clematis vitalba (virgin's bower, white). And, among shrubby plants, the hardy roses, and all the flowering shrubs.

Moss Rose.—Among the most beautiful of plants are roses, and none are more so than those that are not strictly hardy. An especially charming rose, charming even by comparison with its lovely sisters, is the moss rose. We illustrate, on page

507, one variety, the Crested Moss, at half the natural size. Its special merit is its long fringe of moss, giving the buds a most unique and beautiful effect.

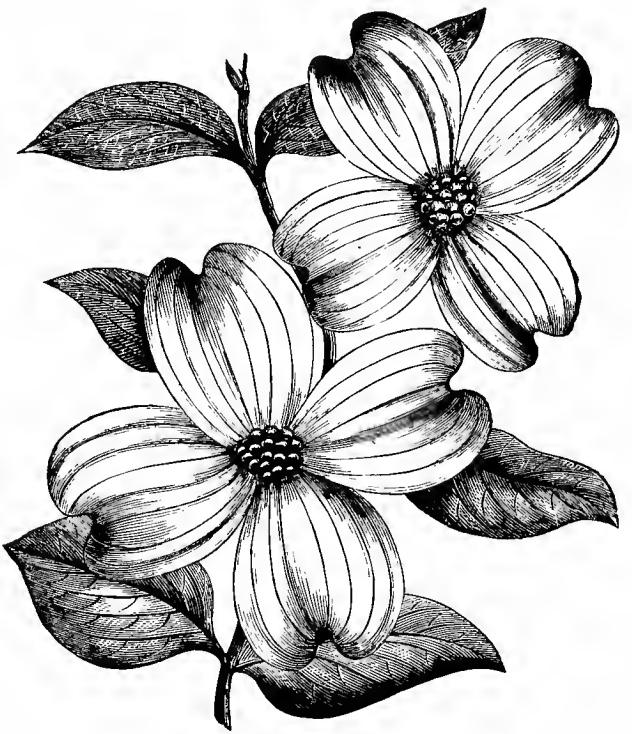
Tea Roses.—The hybrid tea roses do well bedded out in summer, blooming profusely and having most exquisite odor. The cut, page 512, shows one of the finest, "La France," at half its natural size. In color a delicate silvery rose, changing to silvery pink; very large, full, of fine, globular form; a most constant bloomer; it is among the most useful of roses and unsurpassed in the delicacy of its coloring.

LOUIS VAN HOUTTE.

Perpetual Roses.—The most valuable of any of the rose species are, without doubt, the hybrid remontant, or hybrid perpetual roses. Many of these are hardy enough to grow well far into the North with but slight protection, and south of forty degrees most of them need none even in winter except in very exposed locations. They are constant, charming in bloom and color, exquisite in fragrance, and should be cultivated everywhere. One of the best, although it has the one failing of fading

quickly, is Charles Lefebvre, shown on page 513, one-half its natural size. The special merits are its fine color, finished shape and the beautiful wavy form of its petals. The color is reddish crimson, very velvety and rich; it is large, full and beautifully formed, is a free bloomer, but as we have said, fades quickly. Its parentage is on one side the "Gen. Jacquiminot," and on the other the "Victor Verdier" rose.

Autumn Roses.—One of the finest of autumn roses, and also one of the best for forcing is the Countess Serene, shown two-thirds its natural size. It should be in every collection, however small. It is in color a silvery pink, has great beauty of form, delicate mottling, and other merits which should command attention. Page 514.



FLOWERS OF WHITE FLOWERING DOGWOOD. NATURAL SIZE

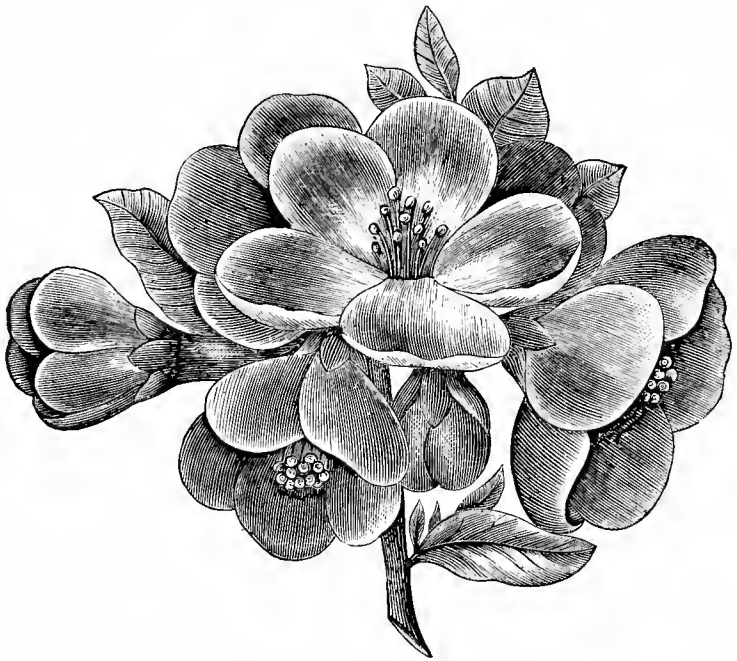
The "Louis Van Houtte" is a rather tender variety, but prolific, and is decidedly the peer of any crimson rose known. We illustrate of full size on page 515. In color it is a deep crimson maroon; it is of medium size, full, semi-globular form; has large foliage, fewer thorns than the other dark roses, and is highly perfumed. Its special merits are fine durable color, great sweetness, free blooming, and excellence in form.

But magnificent as roses are, and admired as they are by all, they are subject to many drawbacks, of which insect pests are not the least. Lice and slugs must be watched for, and hence we favor the perpetuals, and the still more tender tea roses.

They may be wintered in the cellar, and will give ample satisfaction bedded out. Yet the hardy June roses must by no means be neglected. These should find a place in every garden.

VII. Flowering Shrubs.

ALL may have shrubs and clinging vines. From the better flowering sorts, of which we illustrate many, as to their flowers and leaves, there is large room for selection. In this connection we shall have little to say of trees. They will naturally come in when treating of Landscape Gardening. The shrubs figured will be taken alphabetically, the English name following the proper scientific term.



FLOWERS OF JAPAN QUINCE. NATURAL SIZE.

CORNUS. (DOGWOOD).—The variegated cornelian cherry is illustrated, as being somewhat rare, and as belonging to the genus. The members of this species are valuable shrubs when planted singly, in groups or in masses. Some are distinguished by their elegantly variegated foliage, others by their bright colored bark. The variety in question is a small tree, native to Europe, which produces clusters of bright yellow flowers early in spring, before the leaves make their appearance. The foliage, beautifully variegated with white, makes this decidedly the prettiest variegated shrub in cultivation.

WHITE FLOWERING DOGWOOD.—This is an American species, of spreading irregular form, growing from sixteen to twenty-five feet high. The flowers produced in spring before the leaves appear, are from three to three and a half inches in diam-

eter, white and very showy. They begin to appear just as the magnolia flowers are fading, and are invaluable for maintaining a succession of bloom in the garden border or on the lawn. They also are very durable, lasting in favorable weather more than two weeks. Besides being a tree of fine form, its foliage is of a grayish green color, glossy and handsome, and in the autumn turns to a deep red, rendering the tree one of the most showy and beautiful objects at that season. It may be regarded, all things considered, as one of the most valuable trees for ornamental planting, ranking next to the magnolia among flowering trees, and only second to the scarlet oak (which it almost equals) in brilliant foliage in autumn.

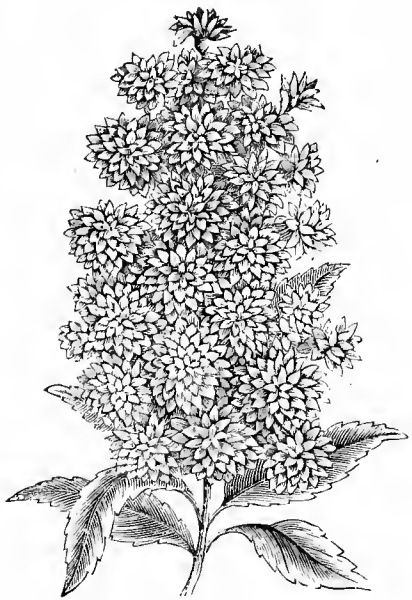
ROSE-COLORED WEIGELIA.

VARIEGATED CORNELIAN CHERRY.

CYDONIA. (QUINCE). JAPAN QUINCE.—The flowering varieties of the Japan quince rank among our choicest shrubs. Although of straggling growth, they bear the knife well, and, with proper pruning, may be grown in any form. As single shrubs on the lawn, they are very attractive, and for the edges of borders or groups of trees, they are specially adapted. Their large, brilliant flowers are among the first blossoms in spring, and they appear in great profusion, covering every branch,

branchlet and twig, before the leaves are developed. Their foliage is bright green and glossy, and retains its color the entire summer, which renders the plants very ornamental, especially for ornamental hedges. It is sufficiently thorny to form a defense, and at the same time makes one of the most beautiful flowering hedges. There are a number of varieties: scarlet, blush, rosy red, and the double flowering. The cut on page 517 shows the flowers of full size.

DENTZIA.—We are indebted to Japan for this valuable genus of plants. For hardiness, fine form and luxuriance of foliage, and in attractive bloom, they are among the most popular of plants. The flowering season in the North, is the latter part of June, the beautiful racemes being from four to six inches long. The illustration shows Pride of Rochester, an American variety, producing large double white flowers; the back of the petals being slightly tinged with rose. It excels all of the older sorts in size of flower, length of panicle, profuseness of bloom and vigorous habit; blooms nearly a week earlier than its parents, the double dentzia crenata.



PRIDE OF ROCHESTER DENTZIA BLOSSOMS, ONE-THIRD SIZE.

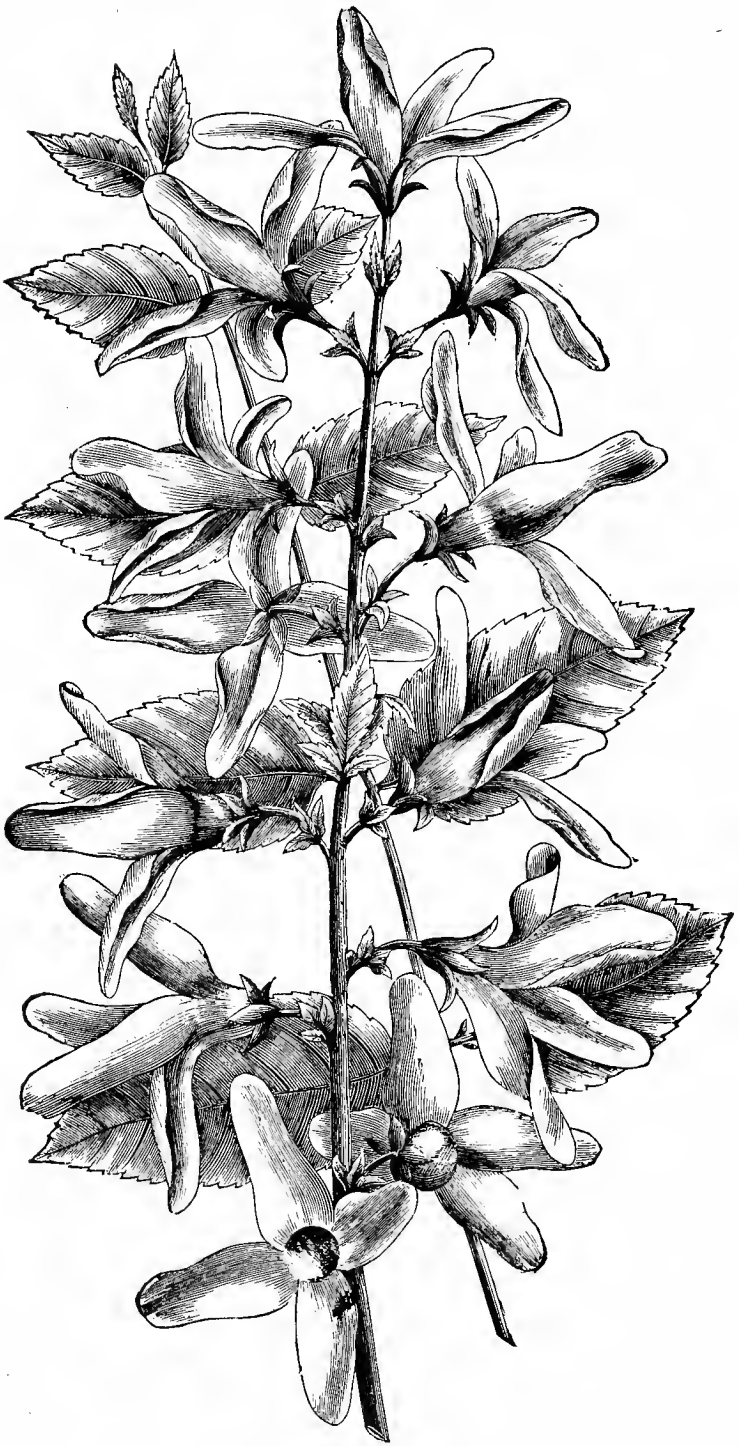
DIERVILLA. (WEIGELIA).—This is another valuable genus from Japan. Shrubs of erect habit while young, but generally spreading and drooping as they acquire age. They produce in June and July superb, large, trumpet-shaped flowers, of all shades and colors, from pure white to red. In borders and groups of trees they are very effective, and for margins the variegated leaved varieties are admirably suited, their gay colored foliage contrasting finely with the green of other shrubs.

There are many varieties, all beautiful. The figure on page 518, the rose-colored variety, an elegant shrub, with fine rose-colored flowers, introduced from China by Mr. Fortune, and considered one of the finest plants he has discovered; of erect, compact growth; blossoms in June.

One of the most valuable properties of the weigelias is that they come into blossom after the lilac, and when there is some scarcity of flowering shrubs.

FORSYTHIA. (GOLDEN BELL).—These are pretty shrubs, of medium size. All natives of China and Japan. The flowers are drooping, yellow, and appear very early in spring, before the leaves. The best very early flowering shrubs. The one we illustrate is in its growth, upright; foliage, deep green; flowers, bright yellow, and shows the natural size of the flowers. (See next page).

HALESIA. (SILVER BELL).—This is the common snow drop, a pretty companion to the golden bell. A beautiful large shrub, with pretty, white, bell-shaped flowers



FORTUNE'S FORSYTHIA.—NATURAL SIZE.

DOUBLE-FLOWERING PLUM.

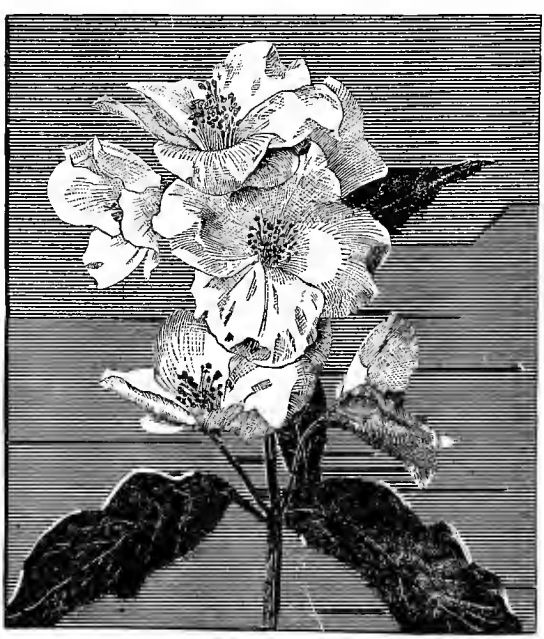
in May. It is distinguished by its four-winged fruit, which is from one to two inches long. One of the most desirable shrubs.

HYDRANGEA OTAKSA.

HYDRANGEA.—The native species are handsome shrubs of medium size, with fine large leaves, generally of a light green color, and perfectly hardy The introductions from Japan and China are particularly interesting and valuable. *H. paniculata grandiflora* is remarkable in foliage and flower, and being perfectly hardy, is of great value. The other Japanese varieties, like the *H. hortensia*, require protection in winter. They should be grown in pots or boxes and wintered in the cellar, and in summer placed along walks under the shade of trees. *H. otaksa* is specially adapted for this purpose. The foliage is a beautiful deep green color; the plant produces immense trusses of rose-colored flowers in profusion in July; free bloomer.

The hydrangeas are worthy of cultivation wherever they can be given shade, good drainage and plenty of water.

PHILADELPHUS. (SYRINGA, OR MOCK ORANGE).—The syringa is an invaluable shrub. Of vigorous habit, very hardy, with large handsome foliage, and beautiful white flowers, produced in the greatest profusion at the blossoming season; it merits a prominent place in all collections of shrubbery. Most of the varieties, except those of dwarf habit, form large sized shrubs, twelve to fifteen feet high. They can, of course, be kept smaller by pruning. The dwarf sorts do not yield many flowers, but are such pretty, compact plants as to be very useful where small shrubs are desired. All of the varieties flower in June, after the wiegelia. By planting the late flowering sorts,



SYRINGA, OR MOCK ORANGE—NATURAL SIZE.

the season may be considerably extended. The syringa illustrated has very large, white, fragrant flowers, upright habit, is very free flowering and a valuable sort.

PRUNUS. (PLUM).—Among the plums are embraced some of the most charming early spring flowering shrubs. *Prunus triloba* or the double-flowered plum, as

SILVER BELL.—NATURAL SIZE.

MEADOW SWEET.—SPIREA EXIMIA.

it is commonly called, and the double-flowered almonds produce in remarkable profusion, perfectly double, finely formed flowers of most attractive colors. At the blossoming season each little tree appears like one mass of bloom, forming a most beautiful and interesting object, whether planted singly upon the lawn or in groups.

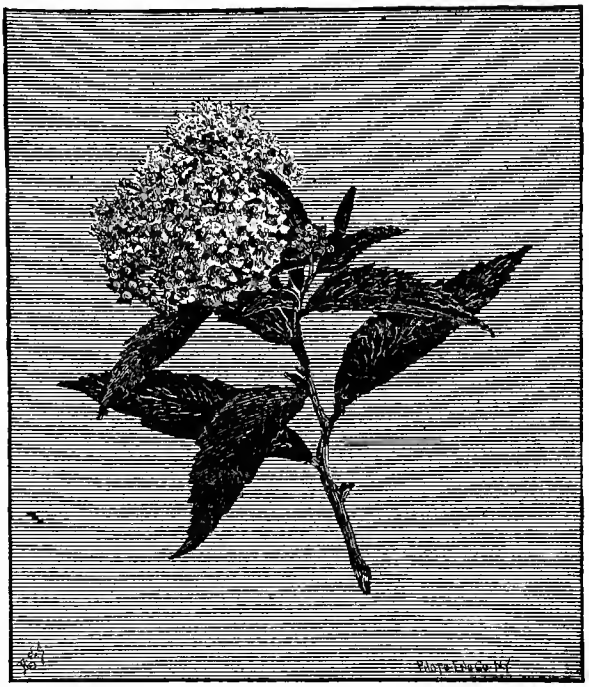
As the almond and plum flower at the same time, they can be massed very effectively. Both are hardy and of fine habit. The double flowering variety illustrated is a highly interesting and desirable addition to hardy shrubs; flowers double, of a delicate pink, upwards of an inch in diameter, thickly set on the long slender branches; flowers in May. (Page 521).

LANCE-LEAVED SPIREA.

SPIRÆA. (MEADOW SWEET).—The spireas are all elegant, low shrubs, universally admired and grown in some of their numerous varieties. They are of the easiest culture, and their blooming extends over a period of three months. We illustrate two fine varieties—eximia, page 523, a well-known sort, and the double-flowered, lance-leaved variety. We also give a list of ten sorts, which flower in the order named, beginning in the middle of May and ending, in the North, about the middle of August: (1.) Prunifolia fl. pl., Thunbergii. (2.) Niconderti. (3.) Chamædrifolia. (4.) Cratægifolia, lanceolata, lanceolata fl. pl., lanceolata robusta. (5.) Ulmifolia. (6.) Opulifolia

aurea crenata. (7.) Fontenaysii, salicifolia, sorbifolia. (8.) Billardi. (9.) Ariæfoiia. (10.) Callosa and callosa alba, callosa superba. The marks fl.pl. mean double flowering.

SPIREA JAPONICA.—This is a new and very handsome species from Japan. A dwarf growing, but very vigorous, narrow-leaved variety, with rose-colored flowers, appearing in great profusion in mid-summer and autumn. When small shrubs are desired, this will be an acquisition. The cut gives a faithful representation of the foliage and bloom.



JAPANESE SPIREA.

RHODOTYPUS. KERRIOIDES.—This is another fine plant from Japan, a country that has given us many elegant hardy and half-hardy shrubs and flowering plants. It is a very ornamental shrub, of medium size, with handsome foliage and large single white flowers in the latter part of May, succeeded by numerous small fruits.

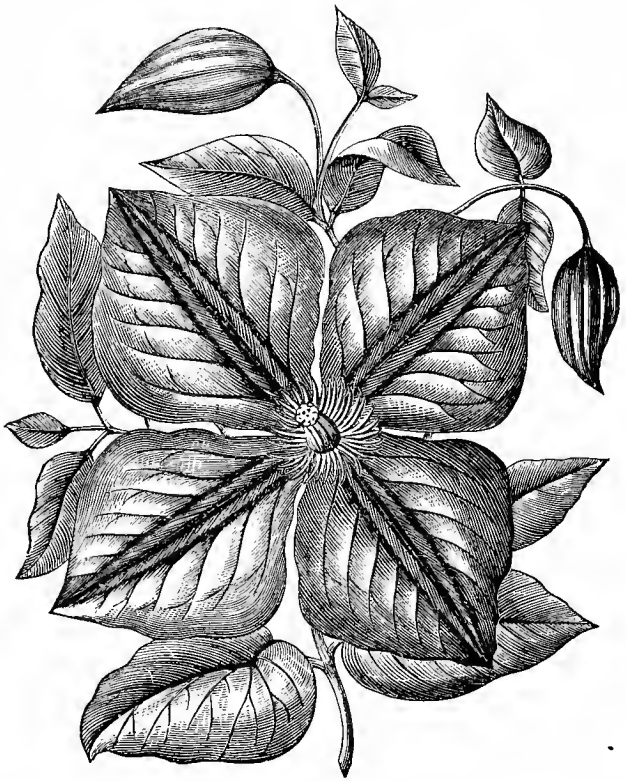
GUELDER ROSE (VIBURNUM).

VIBURNUM. (SNOWBALL).—This tribe is well known. The cut shows, at one-third its size, V. opulus, or bush cranberry, variety, sterilis, the common guelder rose of the garden. The plicate viburnum is better in every respect. Of moderate growth; handsome, plicated leaves, globular heads of pure white neutral flowers, early in June, it surpasses the common variety in several respects. Its habit is better, foliage much handsomer, flowers whiter and more delicate. One of the most valuable flowering shrubs.

VIII. Climbing and Trailing Shrubs.

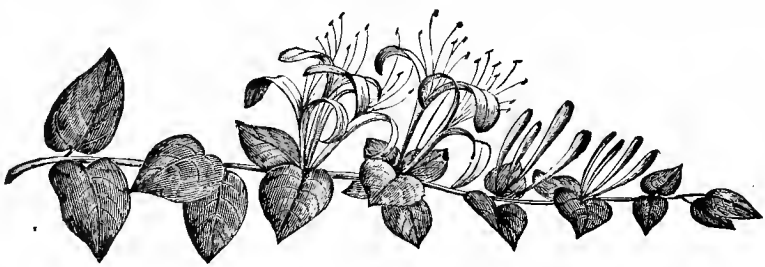
OF climbing and trailing shrubs there is a great variety. Ampelopsis (Virginia

creeper); Dutchman's pipe (aristolachia); and clematis, or virgin's bower, being well known.



CLEMATIS JACKMANNI—HALF-SIZE.

CLEMATIS.—These should be in every collection, and will stand the severest winters if protected over the roots with mulch. They are elegant, slender branched



HALL'S JAPAN HONEYSUCKLE.

shrubs, of rapid growth, handsome foliage and beautiful large flowers of all colors. Either in the open ground as pillar plants, bedding plants, single plants, in masses, or about rock-work, or cultivated in pots or tubs, the clematis cannot be excelled.

The cut shows the blossoms of clematis Jackmanni, half-size. There are six distinct types of these beautiful plants, all excellent and flowering at various seasons.

HEDERA. (IVY).—The ivies are not hardy in America, either North or South, except in peculiar situations. They suffer from the sun in winter. Hence, ampelopsis takes its place.

LONICERA. (HONEYSUCKLE OR WOODBINE).—This is hardy, and there are many beautiful varieties. Among them none is better than Hall's Japan honeysuckle. A strong, vigorous, almost evergreen sort, with pure white flowers, changing to yellow. Very fragrant, and covered with flowers from July to December; holds its leaves even until January. The illustration on page 526 shows a spray and blossoms of this beautiful plant.

CHINESE WISTARIA.—QUARTER SIZE.

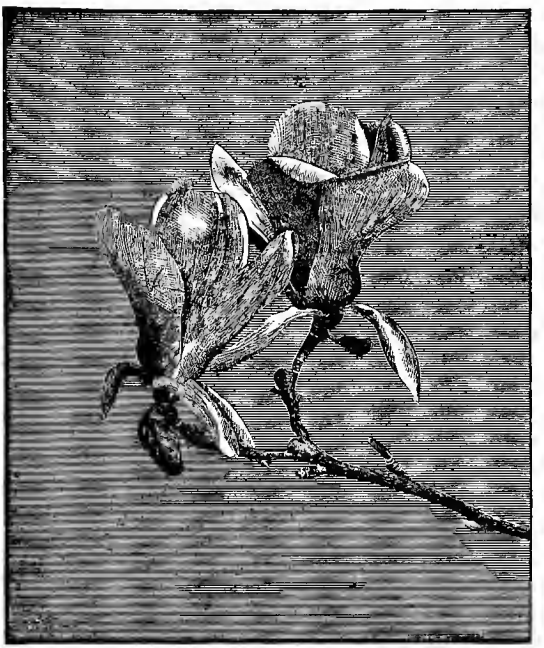
MENISPERMUM. (MOON SEED).—This is a pretty, native, twining, slender-branched shrub, with small yellow flowers and black berries.

SILK VINE. (PERIPLOCA).—This is another beautiful, rapid growing vine, climbing to a height of thirty to forty feet. The foliage is glossy and the clusters of flowers a purple brown.

WISTARIA.—These are beautiful climbers, and there are many varieties, with various colored flowers. The Chinese wistaria is one of the best. In fact, is one of the most elegant and rapid growing of all climbing plants; attains an immense size, growing at the rate of fifteen or twenty feet in a season. Has long pendulous clusters of pale blue flowers in May and June, and in autumn. The illustration shows the leaves and flowers quarter size.

IX. Flowering Trees.

THESE are of many kinds, and should not be neglected. They are especially useful on lawns of large extent, such as should always belong to the better class of farms. The magnolia should find a place everywhere, from the magnificent varieties adapted to the far South to the smaller shrub-like varieties of the North



FLOWERS OF MAGNOLIA SPECIOSA.—HALF SIZE.

MAGNOLIA SPECIOSA.—The illustration shows, in half size of nature, the flowers of magnolia speciosa, the showy-flowered magnolia. This tree resembles the *M. Soulangeana* in growth and foliage, but the flowers are a little smaller, and of a lighter color, fully a week later, and remain in perfect condition upon the tree longer than those of any other Chinese variety. These qualities, combined with its hardiness, render it, in our esteem, one of the most valuable sorts. Other magnificent varieties obtained by hybridization are:

MAGNOLIA CONSPICUA (CHINESE WHITE MAGNOLIA). (CHANDLER, OR YULAN MAGNOLIA).—A Chinese species of great beauty. The tree is of medium size, shrub-like in growth while young, but attains the size of a tree in time. The flowers are large, pure white, very numerous, and appear before the leaves.

MAGNOLIA NORBERTIANA. (NORBERT'S MAGNOLIA).—A hybrid between *M. conspicua* and *M. obovata*. Tree, vigorous and of regular outline; foliage, showy; flowers, white and dark purple. One of the best.

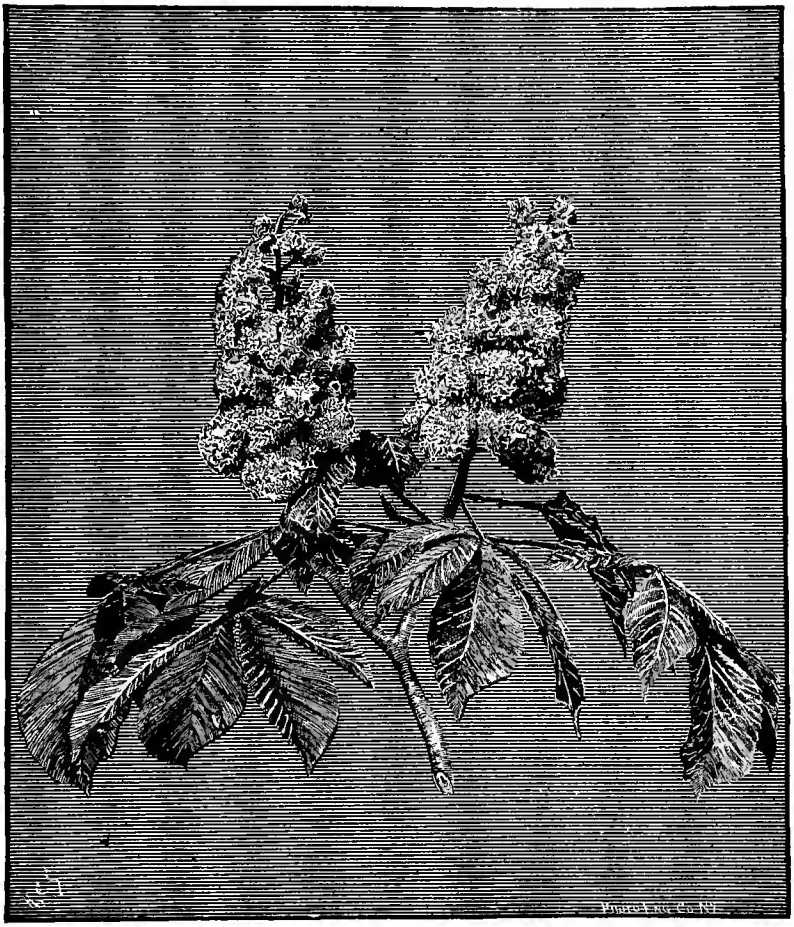
MAGNOLIA SOULANGEANA. (SOULANGE'S MAGNOLIA).—A hybrid, in habit closely resembling *M. conspicua*. Shrubby and branching while young, but becoming a fair sized tree. Flowers, white and purple, cup shaped, and three to five inches in diameter. Foliage, large glossy and massive. It forms a handsome tree worked upon the *M. acuminata*. One of the hardiest and finest of the foreign magnolias. Blooms later than *conspicua*.

There is one thing, however, always to be remembered: In ordering any tree or plant of your nurseryman describe your situation and locality. State some plants that are hardy and half-hardy with you, and then the advice given in relation to varieties may be worth money to you and save disappointment.

ÆSCULUS. (HORSE CHESTNUT).—Among the horse chestnuts is a double flowered

variety that is magnificent, as any person will admit who has seen this tree as we have, fifty feet high in its glory of blossoms. Not the least value of this tree is that the blossoms are sterile, and hence the saving of the usual "horse chestnut litter" on the lawn.

DOUBLE-FLOWERING CHERRY. (CERASUS).—There are few trees which combine beauty with usefulness as do the cherries. We illustrate the flowers of the double-



RACEMES DOUBLE FLOWERED HORSE CHESTNUT—ONE-FIFTH SIZE.

flowering cherry one-quarter size. They flower in May in the North, and are especially beautiful. The flowers are so numerous as to conceal the branches, and present to the eye nothing but a mass of bloom, each flower resembling a miniature rose. The drooping varieties of the ornamental cherries are especially adapted to beautifying small grounds. As single specimens on the lawn they are unique and handsome, and require only to be better known in order to be extensively planted. See next page.

THE DOUBLE-FLOWERING THORN. (CRATÆGUS).—There are no trees or shrubs

more attractive than the flowering thorns. They are small trees, attractive in shape and foliage, where they have room, and by judicious pruning can be brought into small limits. They flower in May and June. The foliage is varied and attractive, flowers very showy and often highly perfumed. The fruit is ornamental. There are numerous varieties, all of which are hardy and will thrive in any dry soil.

DOUBLE FLOWERING CHERRY—QUARTER SIZE.

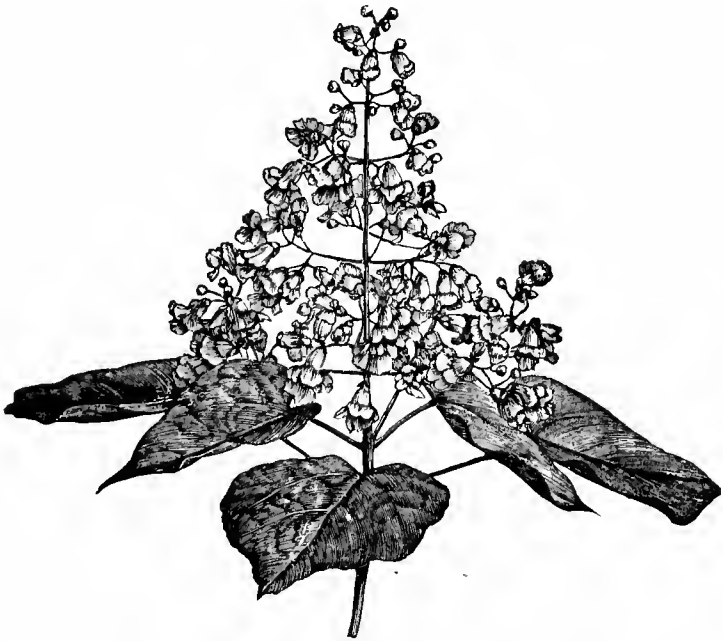
A HANDSOME CRAB-APPLE. (PYRUS).—Few know the beauty of the ornamental crabs. These trees will bear investigation. We illustrate one of the best, with its double, rose-colored and fragrant blossoms, of which the size is shown in the cut. It is the best ornamental crab known. See page 532.

THE CATALPA.—The catalpa has a value as a timber tree. The wood is one of the most lasting known, but it is, in all its varieties, an ornamental tree also, with its magnificently large leaves; and it is, probably, as valuable as the sun-flower in arresting miasma. One species, catalpa speciosa, a western forest tree, hardy up to forty-two

degrees North, standing the hard winters there, and to our mind a much finer

FLOWERS OF DOUBLE FLOWERING THORN—NATURAL SIZE.

tree, in every respect, than the southern species, catalpa bignonioides; the northern,



FLOWERS OF CATALPA SPECIOSA—QUARTER-SIZE.

the speciosa, being an upright tree and the other of a straggling form. Its blossoms

also open from two to three weeks earlier than bignonioides. There are a number of ornamental varieties, among them golden catalpa, a medium-sized tree with heart-shaped leaves, golden in spring but turning green later; catalpa Bungei, from China, a dwarf with large glossy foliage; Japan catalpa, of medium-size, deep green glossy foliage. Flowers fragrant, cream colored, speckled with purple and yelloow; seed pods long and very narrow; flowers about four weeks later than catalpa speciosa.

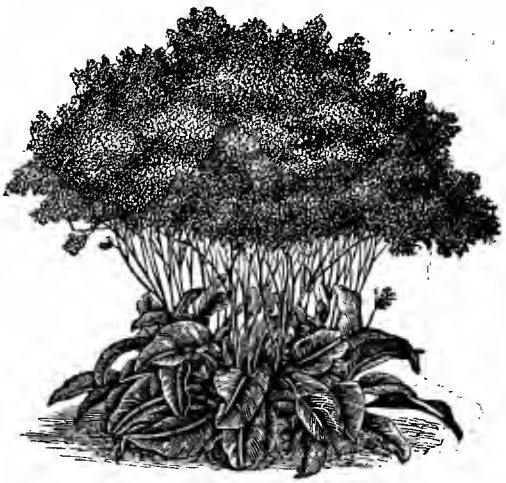
CHINESE DOUBLE-FLOWERING CRAB—NATURAL SIZE.

THE PERSIMMON.—(DIOSPYROS).—The persimmon is not without beauty, as a small shade tree on the lawn, and the children will not forget it, when its ripe fruits, mellowed by the frost, are lying in the grass. It was a great favorite with the late venerable Arthur Bryant, who loved all that belonged to the forest and grove, as well as his brother, the poet. When horticultural friends visited him, as many did, the handsome persimmon trees on his lawn were admired by these "children of older growth," especially in the later autumn. The tree has a wide range from the great lakes to the gulf, and some varieties in every situation bear excellent fruit. The Japanese persimmon bears superior fruit, but is not hardy North.

X. Everlasting Flowers and Ornamental Grasses.

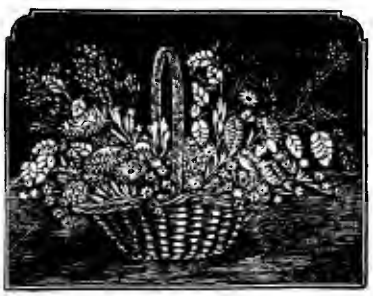
THE ornamental grasses and everlasting flowers (so-called), that is, flowers that retain their color and shape in drying, are considered indispensable in all good collections. Among these should not be omitted panicles of oats and heads of other grains carefully dried, while green, in the shade, and then bleached, if desired, with the fumes of burning sulphur. There are many varieties of some of the species of everlastings mentioned. We give some of the better ones. These are: Acroclinium, white and red; ammobium, white; gomphrena, (globe amaranth), white, flesh-colored, pink and white, and orange; helichrysum, rose, red, white, yellow and crimson; helipterum, white and yellow; rodanthe, white and yellow, purple and violet, rosy purple, etc.; statice, yellow, blue and rose; waitzia, yellow; and xeranthemum, purple, light blue and white.

Besides these, that admirable and truly magnificent plant, Statice Latifolia, with its large trusses of lilac flowers, is most desirable where it is hardy. The cut gives its characteristics of foliage and blossom-heads. There are a number of varieties besides the one shown; as S. alba, grandifolia, maritima (sea pink), and S. undulata.



STATICE LATIFOLIA.

Ornamental Grasses.—Among the giants in this class, are pampas grass, (gynerium) not hardy in the North, and erianthus ravennæ, hardy with slight covering, and fully as fine. The smaller ornamental grasses which we recommend are: agrostis nebulosa, elegant, fine and feathery; arundo donax, perennial, yellow striped leaves; avena sterilis, (animated oat); Briza maxima, one of the best of the ornamental grasses, also geniculata; brizopyrum siculum, pretty; bromus brizæformis, perennial; chrysurus cynosuroides (lamarckia aurea), yellowish, feathery spikes; coix lachryma (Job's tears); hordeum jubatum (squirrel tail grass), fine; lagurus ovatus (hare's tail grass), dwarf, showy heads; pennisetum longistylum, very graceful; stipa pennata (feather grass), magnificent; tricholæna rosea, beautiful, rose tinted. The illustration shows how pretty these are in a simple basket.



ORNAMENTAL GRASSES.

XI. Water Plants.

WHERE there is water, various plants will make pretty additions to the scenery.

Wild rice and other aquatic plants found in the streams may be used, though the wholesale nurseries will supply anything wanted, or, your nearest nurseryman will order them for you. Nothing, however, is prettier than the water lilies so abundant in the West. The double, fragrant water-lily (nymphæa odorata) should come first. The heart-shaped lily is, to our mind, no less pretty, though not so well known nor so much admired. The nelumbo, or American water-lily, bears an edible bean, and is the American representative of the sacred lotus of the Nile. The water-lilies are easily cultivated by sinking the root, tied to a large stone, into the mud of a pond, or, if the bottom is hard, by tying the root to the top of a stone and covering with muck.

WATER LILIES.

XII. Trellises.

Fig. 1.
FAN TRELLIS.

TRELLISES are of various forms and easily made by any one who has a little mechanical skill. Those partly of wire and partly of wood are, many of them, of elegant forms, and are sold by all horticulturalists. When climbing plants or shrubs are grown at some distance from any building, some support must be given. Simple, strong stakes, the rugged stump, or even top of a tree may, with great effect, be covered by ampelopsis, or any of that class of runners. Other climbers must have trellises to conform to their habit, and the height of these trellises must be governed by the plants employed. The three forms we give will illustrate our meaning and fully explain themselves. The fan-shaped trellis is quickly made, of the required size, by slitting the board or siding partly through, and then spreading and fastening. It is shown at Fig. 1. Fig. 2 shows a trellis of uniform width, and Fig. 3, a square trellis, which is contracted at the top and useful for a variety of twining plants.

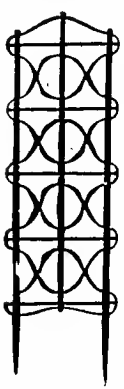


Fig. 2.
STRAIGHT
TRELLIS.

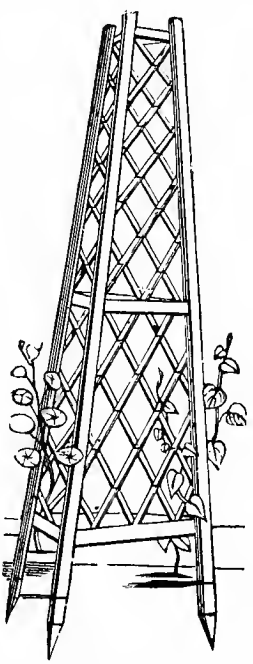


Fig. 3.
OBELISK TRELLIS.

Too many suppose that floral beauty must be confined to the parterre. Not so. You will find, in the list we have here shown, climbing plants, shrubs and trees which are among the loveliest of nature's gifts. Again, we repeat: be sure of your climate, and that your shrubs, trees, vines and flowers will flourish in it.

Memorandum

Memorandum

INDEX.

Explanation of Cross-Reference Index: There are many headings under which recipes can be put. Take for instance "Chicken Pot-Pie." Look under "C" first; then under "Pie." C. D. after any recipe means they are for the *Chafing Dish.*

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